

LEEK & SPINACH PASTA WITH BACON

Prep: 10 minutes

Cook: 15 minutes

Serves 4

300g wholewheat pasta
1 tbsp olive oil
200g smoked back bacon, diced
3 Leeks, trimmed, washed and sliced (400g)
1 red pepper, sliced (180g)
50g walnut pieces, roughly chopped
200ml tub half fat crème fraiche
Zest and juice 1 lemon
100g Spinach

Cook the pasta in boiling water for 11-13 minutes until tender, drain.

Meanwhile, heat the oil in a large frying pan and fry the bacon for 2 minutes, add the leeks and pepper and fry for a further 3-4 minutes.

Add the walnuts, crème fraiche, lemon zest and juice, spinach and 100ml water and heat until the spinach has just wilted.

Stir in the pasta and heat through for 1-2 minutes.

Cooks tip

Try spaghetti instead of shaped pasta or swap the crème fraiche for a tub of tomato pasta sauce.

