

Creamy Bacon and Leek Pasta

Prep: 10-15mins

Cook: 35mins

Serves: 5

Ingredients:

- 300g- 500g Cooking Bacon, sliced into small chunks
- 2 Courgettes, thinly sliced into quarters
- 500g Leeks, washed thoroughly and thinly sliced
- 200g-300g Cream Cheese
- 400g Pasta Shapes
- Black Pepper

Method:

1. Start by adding the bacon into a non-stick frying pan over a medium to low heat to allow the fat to render. Gently fry for around 8 minutes, or until the bacon starts to get crispy.
2. Remove a third of the bacon from the pan and set aside for a topping. Add the leeks into the pan and season generously with pepper. Stir to combine and gently fry for 5 minutes.
3. During this time, add your pasta to boiling water, setting your timer to the packet time minus two minutes.
4. When the leeks have been frying for 5 minutes, add the courgettes into the pan to fry for a further 5 minutes.
5. Next, add the cream cheese and stir to combine. Loosen with around 3 ladles of pasta water, then add the undercooked pasta (reserve the pasta water when draining). Stir to combine and continue to cook until the sauce is thickened. Loosen with additional pasta water as necessary.
6. Serve with an extra sprinkle of crispy bacon and black pepper.
Enjoy!