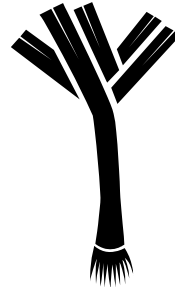


Bacon, Mushroom & Leek Carbonnera



Ingredients (for 4 people)

250g bacon pieces
250g mushrooms
2x medium size leeks
2 or 3 cloves of garlic
250g farfalle pasta
300g crème fraiche (half fat)



Instructions

- Prep:**
- 1. Clean trim and chop the leeks.**
 - 2. Clean & chop the mushrooms.**
 - 3. Crush the garlic.**
 - 4. Fill large saucepan with water and bring to boil whilst finishing off prep.**
 - 5. Clean wok or large saucepan.**

Cook:

- 1. Add 250g of pasta to the boiling water and leave to cook for 12-15 minutes (see instructions on the packet). At the same time stirring with wooden spoon throughout.**
- 2. Heat wok & then cook bacon for 6-8 minutes (until they start to brown).**
- 3. Add the leeks and crushed garlic into wok & cook for a further 3 minutes.**
- 4. Add the mushrooms into wok and cook for a further 3 minutes.**
- 5. Drain pasta and add into the wok - reduce heat and cook for a further 2 mins stirring together.**
- 6. Take off the heat and spoon in the crème fraiche until all pasta and ingredients are coated - place on low heat for a further 1 minute.**
- 7. Serve hot in 4 equal portions.**

With thanks to “The Barnard Family” for this recipe

