**Creamy braised leek pasta**

**Serves: 2 as a main**

****

**Ingredients:**

3 leeks

10g fresh thyme

1 tbsp olive oil

4 cloves garlic minced

¼ cup boiled water

250ml single plant based or dairy (optional)

5 sheets lasagne pasta

¼ tsp pepper

½ tsp salt

*Optional per portion:*

Sprinkle of chilli flakes

1 tsp toasted pine nuts

**Method:**

* Chop the leeks into around 3cm thick circles and fry in a drizzle of olive oil with the fresh thyme and minced garlic for around 5 minutes
* Add the water and fresh thyme, pop on a lid and simmer for a further 5 minutes
* Whilst the leeks are simmering, add the lasagne sheets to a separate pan of water, add a pinch of salt and boil for around 5 minutes
* Add the cream to the leeks, turning the heat right down to ensure it doesn’t curdle, season, add the lasagne sheets and allow to combine for a further 2 minutes
* Check seasoning and garnish with a sprinkle of chilli flakes and toasted pine nuts

***© Lucy Parker @lucy\_and\_lentils for The British Leek Growers’ Association (2019). For more leek recipes visit*** [*www.britishleeks.co.uk*](http://www.britishleeks.co.uk/)*.*