**Leek, wild mushroom and parmesan pappardelle**

Serves 4

Real comfort food, this recipe can be made vegetarian by omitting the prosciutto and if you’re following a gluten free diet, simply replace the pappardelle with a gluten-free alternative.

80g prosciutto or parma ham, sliced into ribbons

170g wild mushrooms, torn into small pieces

450g leeks, trimmed

1 clove garlic, crushed

10 chives, finely chopped

25g butter

30g parmesan

500g pappardelle

Olive oil

Slice the leeks into thin strips, as you would for a stir fry.

Heat a little oil in a large frying pan and add the sliced prosciutto. Fry until opaque and crispy and then remove from the pan and keep to one side.

Melt the butter with a little oil in the same pan and add the mushrooms. Fry for 3-4 minutes before adding the leeks, garlic and chives. Season with salt and pepper and cook for 8-10 minutes, stirring every so often, and adding a little more oil if needed. The leeks should have softened but still be nicely bright green.

Bring a large pan of salted water to the boil and add the pasta. Cook until al dente and before you drain the pasta, add a ladleful of the cooking water to the leeks. Drain the pasta, toss in olive oil and tip into the pan with the leeks. Add the prosciutto and grated parmesan and toss everything together well over the heat for a minute or so.

Serve scattered with a little more parmesan and some chopped parsley or chives.