



British Leeks

Amy Sheppard's Creamy Salmon & Leek Pasta

Serves 4

Preparation time: 5 minutes

Cooking time: 15 minutes

Ingredients

400g penne

1 large or 2 small leeks finely sliced

2 cloves of garlic finely chopped

200g garlic and herb soft cheese

150g creme fraiche

A squeeze of lemon (around 2 tsp)

50g of finely grated cheddar cheese

150g frozen peas

213g tin of boneless salmon drained and flaked into small pieces with the back of a fork

Salt and ground black pepper

Method

Heat a large pan of boiling, salted water. Add the pasta, bring to the boil and simmer for around 10 minutes or until just cooked. Before you drain the pasta, reserve 100ml of the starchy pasta water.

Heat a good glug of oil in a large, non--stick frying pan. Add the leeks and fry for 1 minute, stirring regularly. Add the garlic for the final minute of frying.

Stir in the garlic and herb soft cheese, creme fraiche, lemon juice, grated cheese, frozen peas and salmon.

Gently heat through on the hob, adding a little bit of the starchy pasta water at a time. Stirring it through before adding more. Heat until the peas are cooked through and the cheese has melted.

Season generously with salt and pepper. Stir in the drained pasta until thoroughly combined

Serve with a wedge of lemon, a little more black pepper and salad.

