

Feta and Leek Spaghetti Sauce

Printed from Spaghetti Recipes at <http://www.spaghettherecipes.co.uk/>

This is an incredibly easy spaghetti sauce that gives maximum flavour. Add in a handful of button mushrooms or a chopped roasted red pepper to mix it up a bit.

Ingredients:

2 leeks
200g feta cheese
5 slices chopped streaky bacon or 150g lardons
250ml double cream
Black pepper
1 tbsp. butter
1 tbsp. olive oil

Directions:

1. Finely slice the leeks down the middle, and then chop it vertically into fine rounds.
2. Melt the butter in a saucepan and add the olive oil. Once hot, add the bacon and fry until browned. Remove it from the frying pan and set it to one side.
3. Add the leeks into the pan and cook them for around 15 minutes, until they become sweet and tender. Add the bacon back into the pan.
4. Pour the double cream into the pan, and crumble the feta into the mixture. Stir well and cook for around ten minutes, until the feta just begins to melt. Season with black pepper.
5. Toss with spaghetti to serve.

Author: Laura Young