



# Bacon and Leek Linguine

with creamy mushrooms and pesto

Classic Quick Cook 20-25 mins

3



Bacon Lardons



Leek



Green Pesto



Garlic



Creme Fraiche



Mushrooms



Dried Linguine

Pantry Items: Oil, Salt, Pepper, Water



## Before you start

Our fruit, veg and herbs need a wash before you use them!

## Cooking tools you will need

Grater, Colander

## Ingredients

	2P	4P
Bacon Lardons	100 g	200 g
Leek	½ unit	1 unit
Green Pesto	1 sachet	2 sachets
Garlic	1 unit	2 units
Creme Fraiche	62.5 g	125 g
Mushrooms	250 g	500 g
Dried Linguine	180 g	360 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	373.8 g	100 g
Energy (kJ/kcal)	2989.2 kJ/ 714.4 kcal	799.8 kJ/ 191.2 kcal
Fat (g)	32.4 g	8.7 g
Sat. Fat (g)	11 g	2.9 g
Carbohydrate (g)	79.2 g	21.2 g
Sugars (g)	8.7 g	2.3 g
Protein (g)	26.7 g	7.1 g
Salt (g)	2.3 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

Thumbs up or thumbs down?  
Head online or use the app to  
rate this recipe.



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### Cook the Pasta

- Boil a large pot of **salted water** for the **linguine**.
- When the **water** is boiling, add the **linguine** then bring back to the boil. Cook until softened, 12 mins.
- Once cooked, drain in a colander and pop back in the pot.
- Drizzle with **oil** and stir through to stop it sticking together.

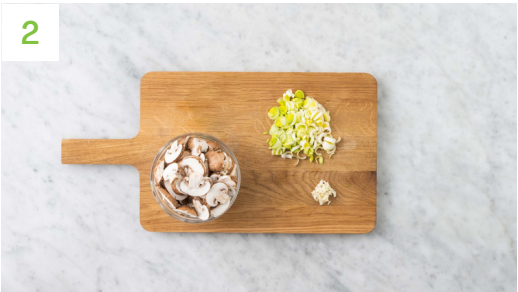
**TIP:** *If you're in a hurry you can boil the water in your kettle.*



### Finish and Serve

- Divide the **pasta** between bowls.
- Spoon the remaining **pesto** on top.

## Enjoy!



### Prep the Veg

- Meanwhile, remove the root and the dark green leafy part from the **leek**. Cut the remaining piece in half widthways.
- Take one half (double for 4p) and halve lengthways then thinly slice.
- Clean and slice the **mushrooms**.
- Peel and grate the **garlic** (or use a garlic press).



### Time to Fry

- Heat a drizzle of **oil** in a pan over medium-high heat.
- Add the **bacon**, sliced **leek**, **mushrooms** and **garlic** and fry for 6-8 mins. **IMPORTANT:** Cook lardons thoroughly.
- Add the **pasta**, half the **creme fraiche** (double for 4p) and half the **pesto**.
- Stir well and cook for 1-2 mins. Season to taste with **salt** and **pepper**.