

Pasta con lenticchie (Pasta mit lentils)

🕒 10 min

Ingredients

200 g Schär Spaghetti, 80 g bacon rashers, 80 g cubed celery, 80 g brown lentils, steeped and boiled, 80 g leeks in strips, 1 small onion cut into cubes, small amount of chopped garlic, 50 ml olive oil, ground salt and pepper, a small amount of white wine.

Method

Gently fry the bacon in olive oil. Add onions, leeks and celery and steam until transparent. Add garlic, pour in white wine and add the lentils. Season with salt and pepper and bring to the boil. The consistency should be thick. Boil the spaghetti in salted water for 11 minutes until al dente and mix with the sauce.



Oscar's tip

If you soak the lentils overnight in water, the cooking time reduces to about 30 minutes.

