

Tagliatelle with leek and bacon

20 min 

2 

2 

9 min 



Ingredients

125 g (4-5 oz) Schär Tagliatelle, 250 g (9 oz.) leek, 40 g (2 oz) bacon, 3 tablespoons of olive oil, salt and pepper

Method

Cut the white part of the leek into round pieces. Put the green part of the stalk to one side. Cut the bacon up into pieces. Fry the bacon with oil in a frying pan for approx. 3 minutes. Add the white pieces of leek to the bacon and leave on the heat for a further 3 minutes. Season with salt and pepper. Cook the pasta in plenty of salted water until firm to the bite, strain the water off and add to the frying pan. Sauté for 2 minutes on a low heat. Arrange on plates and serve garnished with the green leek.

