



READY TO COOK
BY HARRIS FARM

CASARECCE PASTA WITH LEEK AND PANCETTA



PREP
15 min



COOK
15 min



SERVES
4

INGREDIENTS:

- > 1 Leek
- > 2 Garlic Cloves
- > 200g Diced Pancetta
- > 1 Chives Bunch
- > 500g Casarecce Pasta

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > Parmesan Cheese (Optional)

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METHOD - GET COOKING!



1 Bring a large pot with salted water to the boil. Finely dice the leek, crush the garlic and finely slice the chives. Place the pasta into the boiling water and cook as per packet instructions.

2 Bring a large frying pan to high heat, drizzle with olive oil and add the pancetta. Cook for 3-5 minutes until golden, stirring occasionally. Add the leek and garlic and cook for another 3-4 minutes until golden brown, stirring occasionally.

3 Drain the pasta and place back into the pot. Add the pancetta and leek soffrito and the chives and season with salt and pepper. Serve on a platter with a sprinkle of parmesan cheese if desired.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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