

Pasta with Creamy Leek and Pea Sauce

One of our new 2018 recipes - a rich and delicious dish
ideal for family suppers

Portions **6**

Ingredients	1	Leek
	200g	Mini Shells Pasta
	25g	Butter
	300g	Frozen Peas
		Seasoning

Cheese Sauce	50g	Plain Flour
	50g	Margarine
	0.5 litres	Warm Milk
	100g	Cheese – grated

Method

1. Cook pasta in boiling salted water.
2. Chop leeks. Heat butter in a large pan and add the leeks with a sprinkle of pepper. Fry until soft.
3. Add the peas to the leeks and mix well.
4. Make the cheese sauce by mixing all the ingredients together.
5. Mix the leek mixture, pasta and sauce together.

Try serving with garlic bread.