Bacon, pea and basil pasta bake

**Ingredients:**

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| 3  1  1  250g  200g  50g  1 tbsp  Bunch  10 | Chopped Rashers of streaky bacon  Chopped Leek  Tin of peas  Pasta  Soft cheese  Grated cheddar cheese  Whole grain mustard  Shredded basil  Baby tomatoes (chopped in half) |

**Method:**

* + In a saucepan gently fry the chopped leek and bacon for 10 minutes until the bacon looks golden. Turn off the heat.



* + In a pan of cold water add a little salt and bring to the boil. Add the pasta and simmer for 10 minutes.
  + Drain and leave to one side. **Pour some of the pasta water into a large cup or mug as you will need this.**
  + Add the cream cheese, mustard, grated cheddar, peas and baby tomatoes to the pasta and pour over the cup of pasta water.
  + Then add the cooked leek and bacon.
  + Stir with a wooden spoon until everything is mixed.
  + Stir in the basil and pour everything onto an oven dish.
  + Bake in the oven for 20 minutes at 170C.
  + Enjoy 😊

Please remember to send in your photos of you cooking the recipe and also the finished product. Send pictures in to [alanrtilley@mail.com](mailto:alanrtilley@mail.com) or text them across to 07817777739