

# Pasta with Bacon, Leek and Mushroom Sauce

A tasty, yet easy and quick sauce for pasta of your choice.

This **Italian style**<sup>1</sup> dish serves two.

## Ingredients

a little (10 ml)	Zaytoun <b>FAIRTRADE</b> olive oil
to taste	<b>FAIRTRADE</b> freshly ground black pepper
120 g	<b>FAIRTRADE</b> pasta
150 g	streaky bacon
2	small to medium leeks
200 g	best mushrooms
2 cloves	garlic
100 ml	natural yoghurt
5 ml each	rosemary and basil
20 ml	Swazi Kitchen <b>FAIRTRADE</b> lime pickle (optional)

## Method

### Preparation

Trim the mushrooms, and cut into fine slices.

Skin the garlic cloves.

Top and tail the leeks and slice across into 1 cm pieces.

Trim the rind from the bacon.

### Cooking

Render the bacon rind over a medium heat.

Put the pasta into plenty of boiling water, and simmer well for about 12 minutes until the pasta

is "toothsome".

Whilst the pasta is cooking, fry the bacon in the rendered fat until starting to crisp.

Remove any bacon rind and add the mushrooms, fry for 1 minute or so.

Add the chopped leeks, and crush the garlic into the pan. Add the herbs.

Stir well but gently so that the flavours mingle.

Whilst the mushroom and leeks are cooking, the pasta should become cooked. Drain the pasta and add the olive oil, swizzle round.

Once the bacon and mushrooms are ready, remove from the heat, and stir in the yoghurt.

### Assembly

Move the pasta to a warmed serving dish.

Pour the sauce over the pasta.

### To serve

Serve immediately with a side salad of sharp leaves, or a **green salad**<sup>2</sup>.

### Variations

For a sharper tang, add the Lime Pickle with the yoghurt.

<sup>1</sup><http://www.fairtradecookbook.org.uk/countries/italy.htm>

<sup>2</sup>[http://www.fairtradecookbook.org.uk/recipes/green\\_salad.htm](http://www.fairtradecookbook.org.uk/recipes/green_salad.htm)