Leek Cacio Pepe

A classic pasta dish gets a vegetable-ly twist. The sweetness of the leeks combined with the cheesy, creamy, peppery sauce makes for a satisfying meal.

Ingredients

500 g spaghetti

2 leeks, finely sliced

1 cup parmesan cheese, grated

1 tsp freshly ground pepper

50 g butter

1 cup chicken/vegetable stock

Method:

1. In a pan over low heat, saute the garlic in olive oil making sure it doesn't brown. Add the sliced leek and 1 cup of stock and let it simmer covered for 20-25 minutes or until leeks are soft. When leeks are soft enough, process with a handheld blitzer to make a smooth creamy sauce.
2. Return sauce back to the pan, add the grated cheese and season well with salt and pepper.

3. Meanwhile while leeks are cooking, cook the spaghetti in a large pot of salted boiling water according to the packet instructions. Reserve a cup of the starchy cooking liquid then drain, rinse pasta in cold running water and set aside.
4. Toss the cooked pasta into the leek pan, loosen the sauce with the reserved cooking liquid and butter.