

Spaghetti with leeks, peas & pesto



Method

1. Cook the spaghetti according to pack instructions, adding the peas for the final 2 mins. Meanwhile, heat the oil in a frying pan, add the leeks, then gently cook for about 5 mins until softened. Stir in the pesto and 3 tbsp of the pasta cooking water, then simmer for a few mins.
2. Drain the pasta and peas, then add to the frying pan, tossing everything together. Divide between 2 warm bowls and sprinkle with a little grated Parmesan, if using.

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Ingredients

- 175g spaghetti
- 140g frozen pea
- 1 tbsp olive oil
- 2 large trimmed leeks (about 250g), thinly sliced
- 1 tbsp basil pesto
- freshly grated parmesan (or vegetarian alternative), to serve (optional)



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