

## Bacon, Mushroom, and leek Pesto Pasta

250g of spelt or kamut wholemeal pasta ( linguine, spaghetti or panne )

1 med onion diced

150g baby spinach

500mg of natural wood smoked nitrate free bacon with the fat cut off and then cut into pieces.

400g of Mushrooms, sliced

1 leek, thinly slice the white part of the leek

100g Dairy free basil pesto

Boil water in a moderate to large saucepan with a little Himalayan pink salt ready for the pasta and place the pasta in it when starts boiling. Keep checking pasta while preparing other elements, to be served al dente.

In a fry pan place bacon and onion and cook till browned. Stirring while cooking and continuing to cook till any fluid has decreased.

Add in the sliced leek, once it has reduced down add in the mushrooms and continue stirring while cooking.

Stir the pesto through the vegetables and bacon.

Stir though the baby spinach towards the end so that it only wilts, it will only take a minute.

Strain the water off the pasta and serve by stirring the pasta through the bacon, vegetables and pesto mixture.