

ASPARAGUS & PEA PASTA

Ingredients

Pasta (spaghetti or other)
Asparagus, cut into lengths

plus:

2 leeks (220g), cut into lengths, then thin strips
1 red chilli, deseeded and finely chopped
1 garlic clove, finely grated
160g frozen peas
1 lemon, zested and juiced, plus wedges to serve



Lemon

Method

Boil the spaghetti for 12 mins until al dente, adding the asparagus for the last 3 mins. Meanwhile, heat the oil in a large non-stick frying pan, add the leeks and chilli and cook for 5 mins. Stir in the garlic, peas and lemon zest and juice and cook for a few mins more.

Drain and add the pasta to the pan with $\frac{1}{4}$ mug of the pasta water and toss everything together until well mixed. Spoon into shallow bowls and serve with lemon wedges for squeezing over, if you like