



# Spaghetti con porri e pancetta

NIBBLEDISH CONTRIBUTOR

## Ingredients

- Leeks
- Panchetta
- Chicken stock
- Spaghetti

## Instructions

1. Chop about 2 leeks per person into about 1/2 inch wide and fry in a little butter.
2. Add about 1/4 pint of Chicken stock to the leeks and simmer on a moderate heat
3. Cut about 4 rashers of panchetta per person into strips 1/4 inch wide and fry in a little olive oil - If you don't have panchetta, then you can use smoked bacon instead.
4. Once the panchetta has started to colour, boil some water, salt and add the spaghetti
5. About 5 minutes before the pasta is ready, add the panchetta to the leeks and stir
6. When the pasta has cooked, drain and mix in the pan the leek and panchetta