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## **Salmon with penne pasta creamy leeks and crispy bacon**

### **Ingredients**

4 x Salmon fillets (Skinless)  
2 x slices of bacon (cut into thin strips)  
2 x Leeks (cut into thin strips)  
2 x Tspn tarragon mustard  
1x Tbspn Chopped herbs  
1 Lemon  
1 glass of dry cider  
1 pot of double cream  
Sunflower Oil  
Seasoning

### **Method**

Preheat skillet or any heavy frying pan lightly oiled,  
Brush salmon with sunflower oil, season and cook for about 5 -10  
minutes (flake the fish and keep this warm)  
Grill bacon until it is crisp then drain on kitchen paper  
Cook leeks in a little salted water until tender drain and add mustard,  
cider and reduce the liquor, add cream, reduce sauce to coat back of a  
spoon, add crispy bacon and chopped herbs.

Cook the penne pasta in plenty of boiling salted water for around 10-12  
minutes, drain the pasta but save some of the cooking water return the

pasta to the pan add the salmon and the leek and bacon sauce mix stir together and adjust the consistency with the pasta water check seasoning and serve straight away