

# Pasta with wilted greens & crisp pancetta



## Pasta with wilted greens & crisp pancetta

**Preparation:** about 15 minutes  
**Cooking:** about 20 minutes  
**Serves:** 4

2 tbs olive oil  
8 thin slices pancetta  
250g dried pappardelle pasta  
50g butter  
1 leek, halved lengthways, trimmed and thinly sliced  
2 garlic cloves, crushed  
3 zucchini, thinly sliced lengthways (use a vegetable peeler)  
200g baby spinach leaves  
1 tsp finely grated lemon rind  
½ cup flat-leaf parsley leaves, chopped  
1 cup light cream  
Shaved parmesan or crumbled feta cheese, to serve



### Zucchini

- Dark green varieties contribute some beta carotene, an antioxidant pigment which the body can convert to vitamin A.
- Zucchini are a source of vitamin C. This vitamin is important for healthy gums and also helps the body fight infections.

1. Heat 2 tsp oil in a large non-stick frying pan over medium-high heat. Add pancetta and cook for 2-3 minutes on each side until crisp. Transfer to a plate. Set aside to cool. Break into pieces.
2. Cook pasta in a large saucepan of boiling water, following packet directions, until al dente.
3. Meanwhile, heat remaining oil and butter in the frying pan over medium heat. Add leek and garlic and cook, stirring often, for 5 minutes. Add zucchini and cook, stirring often, for 5 minutes. Stir in spinach, cover and cook for 2 minutes until spinach wilts. Stir in lemon rind, parsley and cream and heat until mixture is hot.
4. Drain pasta and return to pan. Add spinach mixture. Gently toss to combine over low heat. Arrange on serving plates, top with pancetta and serve with shaved parmesan or crumbled feta cheese.