

Leek and Rice Noodle Pasta

2-3 medium leeks

4 Tbsp extra-virgin olive oil

2 cloves garlic, minced

10 ounce package rice noodles

2 heaping Tbsp chopped fresh parsley

Spike seasoning to taste

Slice the leeks lengthways and wash each layer thoroughly. Slice across into thin strips, including the green part.

Heat the 2 Tbsp extra-virgin olive oil over a medium heat. Add garlic and leeks and sauté for about 10-12 minutes or until the leeks start to soften.

While the leeks are cooking, cook and drain the rice noodles. Add drained noodles to sauté pan with leeks and toss. Add remaining extra-virgin olive oil, chopped parsley, salt and pepper to taste, and toss well to serve.

