Bay’s Leek and Garlic Mushroom Pasta

We have been eating this for a long time now - the original recipe came from Waitrose but we have adapted it to be wheat and dairy free so that my sister can eat it with us.

Instead of the mascarpone we use Oatly Creme Fraiche.

Instead of the butter we use dairy free spread.

Instead of chives, in the winter we use dried Thyme.

We use gluten free pasta.

For my sister’s we also use vegan cheese on top.

Here is the recipe and method and some photographs of the meal. I think this will be a good recipe for the school as it's very easy, and tasty and includes leeks, mushrooms and garlic which are often not used and help to increase the variety of vegetables in our diet.

