

Nibbly Pig

Creamy Butter Beans with Leeks

Ingredients (serves 2)

½ tablespoon olive oil
A knob of butter
2 leeks, finely sliced
2 cloves of garlic, finely chopped
A few sprigs of fresh thyme, leaves picked
½ tablespoon fresh rosemary, finely chopped
1 x 400g tin butter beans, drained and rinsed
1 small tub crème fraiche
A dash of Henderson's
Salt and pepper

Method

Gently heat the oil and butter in a saucepan. Add the leeks and sauté for 15 minutes on a low heat until soft.

Add the garlic, rosemary and thyme to the pan, stir and cook for another couple of minutes.

Add the crème fraiche and Henderson's. Stir and season with salt and pepper. Then leave the sauce to simmer on a low heat for 15 minutes until the beans are soft.

Serve immediately as a side with grilled pork chops or sausages.

