

Leeks 2 WAYS

LEEK & POTATO SOUP BASED ON JAMIE OLIVER'S RECIPE

SERVINGS: 3-4

PREP TIME: 10 MIN

COOK TIME: 25 MIN

Ingredients

2 sticks of celery, sliced
2 medium onions chopped
2 cloves of garlic, sliced
400 g leeks
400 g potatoes
2 Tbsp
olive oil
chicken or vegetable stock cubes
1.8 L boiling water

Directions

1. Trim & quarter leeks, and cut into 1cm slices.
2. Heat oil in a large pan on a high heat, add all the chopped and sliced ingredients and cook with the lid ajar for 10 minutes, until softened, stirring regularly.
3. Peel & cube the potatoes
4. Mix stock cubes & boiling water, stir till dissolved & add to pan. Add the potatoes. Bring to the boil, then reduce the heat to low and simmer for 10 minutes with the lid on, then remove from the heat.
5. Season to taste with salt & pepper, then either serve like this or puree until smooth



BUTTERED SAUTEED LEEKS

SERVINGS: 4

PREP TIME: 10 MIN

COOK TIME: 10 MIN

Ingredients

4 medium leeks
1 tablespoon olive oil
1 tablespoon butter
1 tablespoon chopped fresh thyme
or 1 tsp of dried thyme
1 clove garlic minced
¼ teaspoon salt & pepper

Directions

1. Slice leeks into 1/4" rings
2. Heat the oil and butter in a large skillet over medium-high heat.
3. Add the leeks and cook, stirring occasionally, for 8 minutes, until it begins to brown.
4. Stir in the thyme, garlic, salt and pepper and cook for a further 2 minutes or until the leeks are soft.