

Roasted Leeks with Olive Oil and Parmesan Salad

Roasted leeks become beautifully caramelized and have a mellow, almost sweet flavor. They make an excellent side dish to meats and fish.

Serving size: 4

Prep Time: 15 mins

Cook Time: 30 mins

Total Time: 45 mins

INGREDIENTS

- 6 leeks
- 3 tablespoons olive oil
- ½ teaspoon Diamond Crystal kosher salt
- ¼ teaspoon black pepper
- ¼ cup grated Parmesan

INSTRUCTIONS:

1. Preheat your oven to 425 degrees F.
2. Trim the hairy bottom of the white part of the leeks. Trim the dark greens, leaving the white and light green parts only.
3. Cut the leeks in half lengthwise, then rinse them well (there's often dirt trapped in there) and dry. Arrange them in a 9 X 13 baking dish, cut side down.
4. Drizzle the leeks with olive oil and use your hands to coat them thoroughly. Sprinkle them with salt and pepper.
5. Roast them for 20 minutes. Remove from the oven, turn so that their cut side is up, sprinkle with the Parmesan, then continue roasting until fork-tender and golden brown, about 10 more minutes.