



Braised Leeks with Tomato Vinaigrette

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Leeks:

4 leeks, trimmed, cleaned, and cut in half lengthwise

2 Tablespoons olive oil

Salt and pepper

1 cup chicken stock

For the Tomato Vinaigrette:

1 large tomato, peeled and chopped

2 Tablespoons of white wine vinegar

1/2 cup olive oil

Salt and pepper

2 Tablespoons of Fresh Basil chiffonade

Instructions

For the leeks:

Brown the leeks, cut side down in a flame proof casserole.

Turn the leeks over and season with the salt and pepper.

Pour the chicken stock over the leeks and braise in a preheated 350 degree oven for 25 to 30 minutes.

Remove the leeks from the oven and let come to room temperature.

For the vinaigrette:

Combine all of the ingredients and let sit 1/2 hour before using.

To serve:

Place the leeks on a bed of salad greens and spoon the tomato vinaigrette over the leeks.
