



## Leek packages

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 1 leek (preferably thick one)
- 2 chicken thighs, cooked in broth
- 1 tablespoon of goat cheese
- salt
- pepper
- 1/2 teaspoon of dried thyme

### Instructions

1. Cut leek lengthwise in other to get single layers of leek.
2. Blanch leek.
3. Debone chicken and shred it finely, mix with cheese, salt, pepper and thyme.
4. Spread one layer of leek, place 1 tablespoon of stuffing in the middle, seal package and fasten it with toothpick.
5. Refrigerate before serving.
6. Serve deepen in hot broth.