

Creamy Leeks

Simple French cuisine!

- Servings - 3-4
- Prep time - 5 minutes
- Cook time - 10 minutes

Ingredients

- 2 leeks
- 1 tablespoon butter
- 1/4 cup water
- 1/3 cup half and half
- 1 tablespoon grated parmesan (optional but totally worth it)
- Salt and pepper

Protocol

1. Clean and chop your leeks. Watch the video (linked above) if you've never done this.
2. In a non-stick pan, melt your butter over medium heat. Add the leeks, water, and a pinch each of salt and pepper. Cover and reduce heat to low. Cook for about 10 minutes or until the leeks are soft.
3. Stir in the cream and parmesan and cook for another minute or so to let everything come together. If you want the sauce to be thicker, cook for longer.
4. Serve and enjoy!

-D&E