

Baked Leeks

Ingredients:

- 6 Leeks
- 3 tbsp. Olive oil
- 1 Lemon
- 1 ½ tsp. Fresh chopped thyme
- Salt and Pepper to taste

Instructions:

1. Preheat your oven to 450 degrees.
2. Cut the white stems off of the leeks, and remove any green outer leaves. You mostly want the white part of the stem. So, when choosing leeks for this recipe, select leeks that have the longer white stems instead of, the larger green leaves.
3. Slice each leek in half lengthwise, and rinse the leek under running water to get rid of any dirt or sand held between the leaves.
4. Place the leeks cut side up in a 13x9 baking dish.
5. Brush the leeks with the olive oil.
6. Sprinkle the leeks with salt and pepper to taste.
7. Squeeze the juice from half of a lemon over top of the leeks.
8. Sprinkle the chopped fresh thyme over the leeks.
9. Bake for 20-25 minutes.
10. Serve hot with fresh lemon wedges and sprigs of thyme for garnish.

Note: Leeks are dirty because they grow up through the dirt capturing dirt in between its leaves, so rinsing them thoroughly under running water is needed.