

Roasted Leeks & Peppers With Parmesan

Brrr, feeling a bit chilly this week: suddenly autumn seems to be heading into winter. We've been picking our lovely leeks for two weeks now, and they are such a great wintery vegetable: whether in a classic leek and potato soup, simply steamed as a side dish with other greens and carrots, in pies and stews, stir fries of braised whole. Trying pairing them with the last of our yummy sweet peppers in this warming dish, and help bid a fond farewell to our summer veg as we start on our winter fare. This year's summer was pretty good, so thanks very much peppers – same again next year please!

Serves 4 as a side

1-2 tbsp olive oil

2 sweet peppers, whole

**4 small leeks or 2 large, washed &
cut into 5cm lengths**

**good handful Parmesan shavings
salt & black pepper**



Rub the oil into the whole peppers

and roast in a roasting tin in a preheated oven at 200C for 30 minutes, or starting to char all over. Remove from the pan, cover with clingfilm and leave to cool. Meanwhile, steam the leeks for a few minutes, then put into empty the roasting dish, tossing in the remaining olive oil and season to taste.

Roast for 15 minutes, or until the leeks are turning golden. Peel the cooled peppers and cut into long strips, removing the seeds. Toss the leeks and peppers together, add a little drizzle more oil and seasoning, and scatter the Parmesan shavings on top. Serve with crusty bread as a light lunch, or tossed into pasta, or as a tasty side dish to roast chicken.



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