



NANCY SILVERTON'S BRAISED LEEKS

INGREDIENTS

Leeks

Fresh Thyme

Chicken Stock

Extra-Virgin Olive Oil

Lemon

Kosher Salt

METHOD

1. Preheat your oven to 350°F.
2. Grab **3-4 medium leeks, 1 lemon, and 1 bunch of fresh thyme.**
3. Trim the ends of your leeks to get rid of the hair, leaving the roots intact.
4. Split the leeks in half down the middle and lay them in your pan, cut side up.
5. Add **chicken stock and olive oil until it fills 1/3 of your pan.** Use twice as much chicken stock as olive oil.
6. Use **kosher salt** to season.
7. Add **fresh thyme sprigs.**
8. Slice your **lemon** into rounds and place them on top, then cover your dish with foil and bake for 45 minutes.
9. Remove from the oven and pair with the rest of Nancy's Italian Party Buffet, now cooking on Selena + Chef!