



A TASTEFUL PLACE AT THE DALLAS ARBORETUM



Braised Leeks with Roasted Garlic

Serves: 4

Ingredients:

- 4 leeks, cleaned
- 1 head garlic
- 1 cup vegetable broth, plus more as needed
- Salt and pepper to taste
- 1 tsp good quality olive oil
- 1 lemon, zested

Method :

- Preheat the oven to 400°.
- Cut just the top of the garlic head and drizzle with olive oil. Wrap in foil with a small area open at the top. Roast for 45 minutes. Allow to cool.
- Remove the root and rough ends from the leeks. Cut leeks in half, lengthwise.
- Heat a saucepan over medium heat. Place leeks cut side down into pan. Cover a little over halfway with the vegetable broth. Add a pinch of salt and pepper to the broth.
- Once tender, remove the leeks from the pan with tongs. Place onto serving dish and squeeze garlic onto the leeks. Sprinkle with lemon zest and serve warm.

