

# **Leeks with Beets and Walnut Dressing**

*From your box: Leeks, Beets, Parsley*

## *INGREDIENTS*

2 leeks  
2 red beets, cooked and peeled  
2 tablespoons walnuts

For dressing:

2 tablespoons red wine vinegar  
3 tablespoons olive oil  
3 tablespoons walnut oil  
2 tablespoons parsley, chopped  
Salt and freshly grated pepper

Cut off the green parts and bottom of the leeks, slice into rounds, wash well and cook for 10 minutes in salted boiling water or until soft. Drain well and reserve.

Peel the cooked beets and put in blender. Add the walnuts and keep mixing while adding vinegar and oils. Season to taste.

Serve the lukewarm leeks on serving dish, sprinkle with parsley and pour dressing on top.

VARIATION: Chop cooked beets and walnuts. Toss with cooked sliced leeks. Make Dressing and pour over top. Garnish with chopped parsley. Serve warm.

*Adapted from <http://frenchwomendontgetfat.com>*