

# Leeks Vinaigrette

From – [www.bonappetit.com](http://www.bonappetit.com)

6 medium leeks  
3 Tbsp extra-virgin olive oil, divided  
1 Tbsp unsalted butter  
½ tsp kosher salt and freshly ground black pepper  
¼ cup dry white wine  
1 cup low-salt chicken stock  
5 sprigs thyme  
2 Tbsp chopped flat-leaf parsley, divided  
1 Tbsp coarse-grained Dijon mustard  
1 Tbsp white wine vinegar  
2 hard-boiled eggs, whites and yolks separated and chopped

- Heat oven to 425°.
- Trim dark-green tops from leeks, leaving root end intact. Remove tough outer layer. Starting 1" above root end, halve leeks lengthwise. Wash leeks, making sure to clean all sand from between layers. Dry slightly on paper towels.
- Heat 1 Tbsp oil and butter in a large, deep ovenproof skillet over medium heat.
- Add leeks, season with salt and pepper, and cook, turning occasionally, until light golden in spots, about 5 minutes.
- Add wine and cook until almost all liquid is absorbed, 3–4 minutes.
- Add 1 cup water, chicken stock, thyme, and ½ tsp salt. Bring to a boil.
- Transfer skillet to oven. Bake until leeks are tender, about 20 minutes.
- Meanwhile, whisk 1 Tbsp parsley, Dijon mustard, vinegar, and remaining 2 Tbsp oil in a small bowl. Season vinaigrette to taste with salt and pepper.
- Transfer leeks to a platter, drizzle with vinaigrette, top with eggs, and garnish with remaining 1 Tbsp parsley.



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