

Potatoes and Leeks

Serves four as a side dish



Ingredients

- 3 tablespoons olive oil, divided
- 2 leeks, trimmed, halved and sliced (½-inch thin)
- 2 cloves garlic, minced
- 2 pounds Yukon gold potatoes, peeled and cut into a 1-inch dice
- ¾ teaspoon Kosher salt
- ½ teaspoon freshly ground pepper

Steps

1. In a large skillet begin heating 1 tablespoon oil over medium-high heat. Add the leeks and cook until they start to turn translucent - about 5 minutes. Remove leeks to a small bowl.
2. Add the remaining 2 tablespoons oil and the potatoes making sure you stir the potatoes so they are coated with the oil. Season with salt and pepper. Lower heat to medium and put the lid on the pan to allow the potatoes to steam for 15 minutes. After 15 minutes, add the leeks back in along with the garlic. Stir. Again, put the lid on and continue cooking for another 10-15 minutes (stirring occasionally) until the potatoes are fork-tender. Serve hot.