

Roast Leek, Chicory & Bean Salad

Prep: 10 minutes

Cook: 15-20 minutes

Serves 2

300g Leeks, trimmed, washed and thickly sliced
2 tbsp oil
400g can cannellini beans, drained and rinsed
2 heads red chicory, cut into 1cm slices (approx. 140g)
50g walnuts, roughly chopped
Juice ½ lemon
1 tsp honey
100g soft goat's cheese, halved

Preheat the oven to 200°C, gas mark 6.

Place the leeks in a small roasting tin, toss in 1 tbsp oil and roast for 10-15 minutes until tender.

Meanwhile, mix together the beans, chicory and walnuts in a bowl. Whisk the remaining oil with the lemon juice and honey and season well. Toss into the salad with the leeks.

Place the halved goat's cheese on a small baking tray, cut side up and place under a preheated grill for 1-2 minutes until golden.

Top the salad with the cheese and serve with crusty bread.

Cooks tip

Use little gem or white chicory instead of red chicory. Leave out the cheese for a vegetarian option.

