

Turkish Braised Leeks with Olives (Prassa Con Azeitunas)

Recipe By *Gil Marks*



Cooking and Prep:  1 h

Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover, Rosh Hashanah

Diet: Vegetarian, Vegan, Paleo, Pescetarian, Gluten Free, Low Carb

Source: OU Kosher

Cuisines: Middle Eastern, Sephardi

This is one of the most popular Turkish zeytinyagli (“olive oil food”), making use of the spring crop or leeks. A little lemon juice is commonly added to impart a tart flavor. Zeytinyagli are usually served at room temperature or chilled before the meal, accompanied with plenty of fresh bread to mop up the sauce, but also warm as a side dish.

Ingredients (9)

Main ingredients

- 2 pounds (about 10 medium) leeks, white and light green parts only
- 2 cups (about 1 pound) diced tomatoes
- 1/2 cup **Bartenura Olive Oil** or vegetable oil

- 1 cup vegetable stock or water
 - about 3/4 teaspoon salt
 - ground **Gefen Black Pepper**, to taste
 - pinch of sugar
 - 12 to 16 **Gefen Pitted Black Olives**
 - 2 to 3 tablespoons fresh lemon juice
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Start Cooking

Prepare the Leeks

1. Trim, clean, and thinly slice the leeks; peel, seed, and chop the tomatoes.
2. Heat the oil in a large saucepan over medium heat.
3. Add the leeks and sauté until softened, about 10 minutes.
4. Add the tomatoes, stock, salt, pepper, and sugar. Cover and simmer until the leeks are tender, about 30 minutes.
5. Add the olives and lemon juice and simmer another 10 minutes.

Note:

Serve at room temperature as an appetizer or warm as a side dish.