Warm Leek Vinaigrette

Ingredients

- 4 leeks
- salt
- 2 shallots, minced
- 1 tablespoon parsley, chopped
- 2 hard-boiled eggs, finely chopped
- 2 tablespoon Fustini's Champagne vinegar
- 2 teaspoons wholegrain mustard
- ½ cup Fustini's Delicate SELECT olive oil

Directions

Step 1.

Clean leeks and cut into 3" pieces. Bring a large pot of salted water to a simmer, add the leeks and cook until tender, about 15 minutes. Drain the leeks and place them on the plate.

Step 2.

While the leeks cook combine the vinegar, mustard, and some salt in a small bowl. Gradually whisk in the oil to create a vinaigrette.

Step 3.

Finish the dressing with the shallots, parsley, and eggs and spoon over leeks.