**Honey & mustard marinated leeks with almonds**

Serves: 2 as a side dish



**Ingredients:**

1 large leek

3 cloves garlic minced

*Dressing*

1 tbsp honey

1 tsp dijon mustard

½ tsp salt

1 bsp brown miso paste (can substitute for tamari or soy sauce)

1 tsp olive oil

**Method:**

* Add the dressing ingredients to a bowl and whisk together until combined
* Chop the leek into approx 5cm thick circles and mince the garlic. Add to the dressing and allow to sit for around 10 minutes
* Add to a frying pan and sizzle on a medium heat for around 5 minutes on each side, or until the leeks have started to caramelise and turn golden brown

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