

## **Leek With Rice, Cooked In Olive Oil - Namm!**

### **Ingredients:**

Difficulty: Easy  
(serves 4)

1 tbsp olive oil  
1 medium onion, diced  
2 garlic cloves, chopped finely  
1 tbsp tomato paste  
2 carrots, chopped  
1 large leek, chopped (not only white parts, but most of green parts too)  
2 tbsp rice, washed well  
1 tsp granulated white sugar  
salt to taste

### **Instructions:**

1. In a medium pot (mine is 3 lt), put olive oil on medium heat for about a minute. Add onions and sauté until onions are translucent.
2. Add garlic and sauté for about one more minute.
3. Add tomato paste and continue stirring for half a minute.
4. Add carrots and leek and give it a stir.
5. Add rice and sugar. Add also 1 cup (2.5 dl) of warm water. Stir a little, cover the pot with the lid, and let it boil. Once boiled, turn the heat to low and continue cooking. If the dish is getting too dry before the vegetables and rice are cooked, you can add more water. Just do that gradually and do not add too much water all at once - half a cup each time - at most - is fine. I personally do not like this dish with too much liquid, because then it feels sort of like a soup and also most of the taste goes to the liquid. I add enough water just to cook the vegetables moist enough and to cook the rice while keeping them all from sticking to the bottom of the pot.
6. When the vegetables are cooked, add enough salt to taste, stir well and cook for about 2 more minutes. After that, turn the heat off and let the dish rest with the lid on, cooling down to room temperature. You have a few options at this point: you can eat it warm, at room temperature or colder. Enjoy your new recipe!