



FAST. EASY. FRESH.

BRAISED LEEK CASSEROLE WITH CASHEWS, MOZZARELLA, AND ORZO

1. Start by preheating your oven to 425°F. Wash the **leeks**, and cut them into rounds, ½-inch thick. If dirty, place the leeks into a large bowl of water to gently rinse them off. In a medium pan, heat 2 Tbsp. **canola oil** to nearly smoking, then sear the leeks for 2-3 minutes. Add the **dried basil** and **sea salt**.

2. Place the **leeks** into a small casserole dish, top with the **cashews**, and pour the **tomato sauce** on top. Grate the **mozzarella** and then sprinkle on top. Bake in your preheated oven for 20 minutes.

3. Meanwhile, bring a large pot of salted water to a boil. Add the **orzo** and cook for 8-10 minutes, or until al dente. Strain, rinse briefly, and set aside.

4. When the leeks are done and the cheese is bubbly around the edges, remove the casserole from the oven.

5. To serve, portion the orzo onto plates and top with portions of braised leek casserole. Enjoy!

Ingredients (2 Person Serving – 836 Calories Per Serving)

Leeks	2	Cashews	½ Cup
Canola Oil	2 Tbsp.	Mozzarella	75 g
Sea Salt	½ tsp.	Orzo	¾ Cup
Dried Basil	1 tsp.		
Tomato Sauce	1 x 213 ml Can		



35 Minute
Cook
Time!