

## Grilled Leeks With Lemon And Parmesan



### *Ingredients*

6 leeks, split in half lengthways, washed and trimmed

200g butter

2 lemons, zested and squeezed

1 clove garlic, crushed

1/2 tsp dried thyme

Freshly ground black pepper

Large handful freshly grated parmesan cheese

Fresh chives, finely chopped

### *Directions*

Step 1 – Prepare the BBQ for direct cooking over medium - high heat (200 - 220°C). Ensure the grills are clean.

Step 2 – In a small bowl, melt the butter then mix in the lemon juice and zest, garlic, thyme, pepper and a pinch of salt. Mix well and brush liberally over the cut side of the leeks.

Step 3 – Place the leeks onto the grill, cut side up, and grill for around 5 minutes or until grill marks have formed. Carefully turn the leeks over, brush again with the butter mixture and grill for another 5 minutes or until the surface has charred and the leeks have softened.

Step 4 – Carefully remove the leeks from the grill, drizzle with the remaining butter mixture then sprinkle liberally with the parmesan cheese and chives and serve.

