

Zeytinyagli Pirasa (Turkish Leeks with Rice and Olive Oil) - Serves 3-4

Zeytinyađlı Pirasa is a Turkish dish that can be served hot, at room temperature, or cold.

Ingredients

- Leeks - 1 or 2
- Carrots - 2
- Onion - 1
- Tomato paste - 1 tsp.
- Tomato - 1
- Rice - 1/2 C.
- Olive oil - 3 Tbsp. (plus more for drizzling)
- Salt - 1/2 tsp.
- Sugar - 1/2 tsp.
- Lemon (optional)

Equipment/Tools

- Chef's knife
- Cutting board
- Vegetable peeler
- Pot
- Wooden spoon
- Colander
- Measuring cup
- Measuring spoons

Instructions:

- 1) Chop onion.
- 2) Peel and slice carrots into circles.
- 3) Peel off the outer layer of leeks, and discard. Cut lengthwise in half, then cut into semi-circles. Wash leeks by placing them in a large bowl, covering them with cold water, rubbing them with your hands, and draining them. Wash until the water has no sand.
- 4) Chop tomato.
- 5) Place olive oil and onion in a pot and saute them until the onion turns light brown.
- 6) Add tomato paste, tomatoes, carrots, and leeks. Cook over medium heat for 3-4 minutes, stirring occasionally.
- 7) Wash and drain the rice.
- 8) Stir in rice and saute for 1-2 minutes. Add 1 1/2 C hot water, salt, and sugar to the pot.
- 9) Cover and cook over low heat until rice becomes soft, about 30-40 minutes.
- 10) Serve rice hot or cold, with lemon juice and additional olive oil drizzled on top.

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