

Melted Leeks over Millet

with Roasted Old Bay Potatoes

For this hearty dish, we're using a special seasoning blend that was first used in Baltimore over 70 years ago. Old Bay, originally produced as "Delicious Brand" seasoning, uses a distinct, delicious combination of 18 herbs and spices to get its unique, highly recognizable flavor. We're using this unique blend to season tender, melted leeks and fingerling potatoes and serving them with millet, two kinds of olives and toasted almonds for a complex dish with classic flavors.



Ingredients

- 6 Ounces Multicolored Fingerling Potatoes
- 4 Leeks
- 3 Tablespoons Almonds
- 3 Tablespoons Kalamata Olives
- 3 Tablespoons Castelvetrano Olives
- 2 Cloves Garlic
- 1 Bunch Parsley
- 1 Lemon
- 1 Shallot
- ¾ Cup Millet
- 2 Tablespoons Butter
- 1 Teaspoon Old Bay Seasoning

Makes 2 Servings
About 555 Calories Per Serving



Instructions



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Halve the potatoes lengthwise. Trim off the roots and dark green leaves of the leeks. Halve the trimmed leeks lengthwise. Rinse thoroughly, keeping the layers intact. Roughly chop the almonds and parsley. Using the side of your knife, smash the olives and remove the pits, then roughly chop the olives. Peel and mince the garlic and shallot. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to make 2 teaspoons lemon zest. Cut the lemon into quarters and remove the seeds.



Prepare the leeks & potatoes:

Cut a piece of aluminum foil twice the length of your sheet pan and line the pan with the foil, allowing the excess to hang off one of the edges. Drizzle the aluminum foil with olive oil and season with salt and pepper. Place the **leeks**, cut side down, and **potatoes**, cut side up, in a single layer on the foil. Dot with **half of the butter** and drizzle with **olive oil**. Sprinkle with the **Old Bay Seasoning** and **lemon zest**, then season with salt and pepper. Fold the extra foil over the leeks and potatoes, then roll the edges together to seal the packet.



Roast the leeks & potatoes:

Place the sheet pan in the oven and roast the leeks and potatoes 25 to 28 minutes, or until the potatoes are tender when pierced with a fork. Remove from oven.



Cook the millet:

While the leeks and potatoes roast, add the **millet** to the pot of boiling water. Boil the millet 13 to 15 minutes, or until cooked through. Drain thoroughly and transfer to a bowl. Wipe out the pot.



Toast the almonds:

While the millet is cooking, heat a small pan on medium until hot. Add the **chopped almonds** and toast, stirring frequently, 2 to 3 minutes or until fragrant and slightly browned.



Finish the millet & plate your dish:

While the leeks and potatoes finish cooking, in the same pot used to cook the millet, heat 1 teaspoon of olive oil and the **remaining butter** on medium until hot. Add the **garlic**, **shallot** and **half the parsley** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Stir in the **cooked millet** and cook 1 to 2 minutes or until heated through. Season with salt and pepper. Stir in the **olives** and **half the almonds**, then remove from heat and stir in the **juice of 2 lemon wedges** and 1 teaspoon of olive oil; season with salt and pepper to taste. To plate your dish, divide the millet between 2 plates and top with the roasted leeks and potatoes. Garnish with the **remaining parsley, almonds and lemon wedges**. Enjoy!