

Baby Leeks with Cheese on toast – a snack for one

Use the last of your loaf and the last of your autumn sown harvest with this tasty quick light bite.

What you need is:

- 1 tsp. unsalted butter
- 3 baby leeks - trimmed, washed and chopped up
- 6 tablespoons of creamy oat milk or double cream
- 15g grated cheddar cheese
- 1 rasher of bacon, cut into strips (optional)
- The heel of a loaf
- Salt and pepper



Method

- Melt the butter in a wee frying pan on a low heat.
- Add the cut up bacon (optional) and leeks to the melted butter to cook gently for about 5mins.
- Add the creamy oat milk or cream
- Take off the heat and add half of the cheese, stirring it in and adding salt and pepper to taste.
- Grill the bread on both sides.
- Spread the mixture on top, sprinkle on remaining grated cheese and grill till golden brown.
- You can eat this hot or cold – delicious!

