

# Leeks and olives in tomato sauce



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## For 4 servings:

4-5 pieces leeks, only the white part

200 g black/calamata olives

5 tablespoons tomato paste

2 bay leaves

salt and pepper, to taste

Wash the leeks and cut into pieces of approx. 3 cm. Put the leeks in a pan and cover with water. Cook them for 5 minutes together with the bay leaves. Add the olives and the tomato paste and stir. When the leeks are done add salt and pepper.

Serve with bread or boiled potatoes.