Rustic Leek and Asparagus Tart

400 degrees

3T olive oil

6 leeks (5 heads, 1 whole), sliced

¾t thyme

½c chicken stock

1T fresh parsley

1/3c sour cream

3oz grated parmesan

1 bunch asparagus, ends removed

1t balsamic vinegar

Salt and pepper

1 can puff pastry

Sauté leeks with 2T oil over med heat until translucent. Add thyme, stock and season with salt and pepper. Cover and simmer until leeks are tender and most of the liquid is gone, about 15min. Allow to cool slightly then add sour cream, parmesan and parsley.

While leeks are cooking, toss asparagus with 1T oil, salt, pepper and vinegar. Spread on a cookie sheet and broil for 8 min, set aside.

Roll out the pastry into a ¼” thick 10”x12” rectangle. Spread leek mixture to within a 1” of the edges. Lay out asparagus on top and roll up edges to form a crust.

Bake 15-29min or until crust is golden and fully cooked. Let stand 5-10min before cutting.