

## Meera Sodha's vegan recipe for leek and beans romesco

This lovely, rustic dish is all about the punchy sauce, to be devoured doused in olive oil and with fistfuls of crusty bread for dunking



For the sauce

**4 tbsp extra-virgin olive oil**

**1¼ tsp fine sea salt**

**1½ tsp sweet paprika**

**1 mild red chilli**, roughly chopped

**2½ tbsp sun-dried tomato paste**

**40g blanched or ground almonds**

**250g jarred roasted red peppers**, drained and roughly chopped

For the leeks and beans

**3 tbsp extra-virgin olive oil**, plus more to serve

**4 garlic cloves**, peeled and crushed

**3 leeks** (500g), cut into ½cm-thick slices

**2 x 400g tins of beans** - I used black beans (drained) and cannellini beans (not drained)

**10g fresh basil**, to serve

**Crusty bread**, gluten-free if you like, to serve

Put all the sauce ingredients in a blender, blitz to a smooth paste, then set aside.

Put three tablespoons of oil in a wide frying pan for which you have a lid, and put it on a medium heat. When the oil is hot, add the garlic and cook, stirring, for about three minutes, until sticky and golden.

Add the leeks and sweat them for six minutes, until soft, prodding them with a spoon so they unravel. Add the tin of drained beans and the second tin of undrained beans, complete with their liquid, cover and leave to simmer for eight minutes, until the beans are soft. Scrape the romesco sauce into the pan, stir in 150ml water and simmer uncovered for a final five minutes.

Transfer to a bowl, tear the fresh basil over top and pour over more olive oil, if you wish. Serve with crusty bread for scooping.