

Crostini with Leeks and Sweet Peppers

1 ½ Tbsp olive oil
2 leeks (about 2/3 pounds), sliced into
¼ inch thick rounds
1 large sweet red pepper, cut into
small diamonds
½ cup greek olives, pitted and chopped
3-4 Tbsp vinaigrette
salt and pepper to taste
sourdough bread, thinly sliced and toasted



Heat olive oil in skillet over medium flame. Add leeks; cook 3-5 minutes. Add sweet peppers; cook, stirring, until mostly tender, 3-5 minutes. Add olives and vinaigrette; cool. Season with salt and pepper. Serve at room temperature on toasted bread. Makes 2-3 cups leek mixture.