

A close-up photograph of a white ceramic bowl with a scalloped edge. The bowl is filled with a thick, pinkish-red bean dip. On top of the dip, there is a generous amount of sautéed green leeks and onions, which appear to be coated in a light sauce. Several yellow, triangular nacho chips are scattered on top of the leeks. The bowl is placed on a textured, brown fabric surface. In the top right corner, there is a semi-transparent grey circle containing the text 'SNACK OR BREAKFAST' and a white brushstroke graphic below it.

SNACK
OR
BREAKFAST

BEAN DIP *with* SWEET LEEKS

INGREDIENTS

- 400g bottled red beans
- juice of 1 lemon
- salt & pepper
- 1/2 tsp smoked paprika
- 2 leeks chopped
- chilli powder
- 1 tsp sweet paprika
- 1 Tbsp Maple syrup
- organic nachos

PREPARATION

1. Drain and rinse the beans and put them in a food processor with lemon juice, salt, pepper, smoked paprika and a splash of water. Give it a good stir until you get a nice paste.
2. In the meantime, wash and chop the leeks (the green parts included). Heat a pan with olive oil, add the leeks, a pinch of salt, chilli powder, sweet paprika and sauté until they get soft. Add maple syrup and combine well. When the mix get sticky, its ready.
3. Extend the bean paste on a plate and top with sticky leeks. Enjoy with organic nacho chips.