



## mushroom-leek galette

From [The Weekday Vegetarians](#), by Jenny Rosenstrach

Serves 3-4

Cook time: ~50 minutes (~25 minutes active, 20-25 minutes inactive)

Tools:

- [Chef's knife](#)
- [Cutting board](#)
- [Sheet pan](#)
- [Parchment paper](#)
- Large skillet (like [this one](#))
- [Whisk](#) (or fork)

Ingredients:

- 4 tablespoons extra-virgin olive oil, divided
- 1 large or 2 medium leeks, white parts only, finely chopped (about 3 cups) ([how to cut and clean leeks](#))
- Kosher salt and freshly ground black pepper
- 1/2 teaspoon dried red pepper flakes
- 1 pound mushrooms (any kind: cremini, white, shiitake, etc.), stemmed, cleaned, and roughly chopped (about 7 cups)
- Leaves from 3 fresh thyme sprigs

- 1/3 cup frozen peas
- 1 (9-inch) round of pie dough (store-bought is fine!)
- 1 tablespoon nutritional yeast or 2 tablespoons of any cheese
- 1 large egg, whisked (or cooking spray)
- Flaky sea salt, for sprinkling, preferably Maldon

Preheat the oven to 425°F. Line a sheet pan with parchment paper.

In a large skillet set over medium heat, combine **3 tablespoons of the extra-virgin olive oil, 1 large (or 2 medium) thinly sliced leeks (white parts only), a big pinch of kosher salt and black pepper, and 1/2 teaspoon red pepper flakes.** Cook, stirring occasionally, until the leeks are soft, about 4 minutes. Push the leeks to the perimeter of the pan, then add the remaining **1 tablespoon extra-virgin olive oil and 1 pound roughly chopped mushrooms.** Cook until the mushrooms have given off their juices and then shriveled, about 10 minutes, leaving the leeks on the perimeter, stirring them occasionally to prevent them from burning. Stir in **the leaves from 3 sprigs of fresh thyme and 1/3 cup frozen peas** and cook another minute, stirring in the leeks.

Place **1 (9-inch) round of pie dough** on the prepared sheet pan and sprinkle **1 tablespoon nutritional yeast (or 2 tablespoons of cheese)** all over it, pressing the flakes into the dough with your fingers or a rolling pin. Spoon the mushroom-leek filling into the center, spreading it in an even layer and leaving a 1-inch border, then fold the edges in over the filling, overlapping as you work your way around the perimeter. Brush the crust with the **whisked egg** (or just spray with cooking spray) and sprinkle with the **flaky sea salt.** Bake until the crust is golden, 20 to 25 minutes.

Slice and enjoy!

*Photograph by Christine Han*