

FAST &amp; FRESH

## WEEKNIGHT COOKING

## SAVORY SPRING GALETTE

SERVES 6 / 45 MINUTES

Lighter than a quiche, this seasonal galette can be baked ahead and reheated, making it especially handy for a midweek dinner party.

+ Monica Weiss

- 2 tbsp. unsalted butter
- 1 cup chopped leeks (about 2 medium leeks)
- 5 large thyme sprigs, plus about 1 tsp. tiny tender sprig tips for garnish
- ½ tsp. kosher salt
- 1 (8 oz.) pkg. frozen artichoke hearts, thawed
- 6 oz. slender asparagus (about ½ in. thick), trimmed and cut into 2-in. pieces
- ½ cup fresh or frozen English peas
- ½ (14.1 oz.) pkg. refrigerated pie pastry
- 4 oz. fresh goat cheese
- 1 tbsp. heavy cream

30 pepper flakes

1. Preheat oven to 425°. Melt butter in a large frying pan over medium-high heat. Add leeks, thyme sprigs, and salt; cook, stirring often, until softened, about 5 minutes. Add artichoke hearts, asparagus, and fresh peas, if using; cook, stirring often, until asparagus are bright green, about 3 minutes. Remove from heat. (If using frozen peas, stir in now.) Pluck out thyme sprigs, leaving behind as many leaves as possible.
  2. Line a baking sheet with parchment paper. Set pie pastry on a work surface, roll into a 12-in. round, and arrange on baking sheet. Crumble half of goat cheese over pastry, leaving a 2½-in. border on all sides, and top cheese with vegetable mixture. Crumble remaining cheese over vegetables. Brush border of pastry with cream, then fold edges of dough up over filling toward center, pleating as you go. Brush top of dough with remaining cream.
  3. Bake galette until crust and filling are golden brown, about 30 minutes. Top with thyme sprig tips.
- MAKE AHEAD** Up to 2 days, chilled; reheat in a 350° oven for 20 minutes.

WINE PAIRING  
Duckhorn 2015  
Sauvignon Blanc  
(Napa Valley; \$30)

PER SERVING 271 Cal., 59% (160 Cal.) from fat; 7 g protein; 18 g fat (9.6 g sat.); 23 g carbo (3.7 g fiber); 455 mg sodium; 26 mg chol. LC/LS/V

FOOD STYLING: FANNY PAN; PROP STYLING: EMMA STAR JENSEN