



Product Spotlight: Free-Range Eggs

Eggs are nutritional powerhouses!
They contain high-quality protein,
iron, and an abundance of vitamins,
minerals and disease-fighting
carotenoids!



Pesto Niçoise Salad with Crispy Potatoes

A gorgeous platter of niçoise salad with crispy potatoes, fresh and crunchy vegetables, peppery rocket leaves, free-range eggs cooked to your liking and locally-made pesto!



25 minutes



2 servings



Vegetarian

20 January 2023

Switch it up!

*Switch this dish into a one-pan hash!
Dice the potatoes, and cook in a large
frypan with oil and seasoning for
15 minutes. Add corn kernels and crack
in eggs. Cook the eggs to your liking.
Serve with remaining ingredients.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	23g	43g	46g

FROM YOUR BOX

BABY POTATOES	500g
LEBANESE CUCUMBER	1
CHERRY TOMATOES	200g
CORN COB	1
ROCKET LEAVES	1 bag (60g)
KALE & BASIL PESTO	1 jar
FREE-RANGE EGGS	6-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

2 saucepans

NOTES

Instead of boiling and crisping the potatoes, you can roast them until crispy or skip crisping them all together and add boiled potatoes to the platter.



1. BOIL THE POTATOES

Bring a small saucepan of water to a boil.

Halve potatoes and add to a large saucepan. Fill with water and bring to a boil. Cook for 10-15 minutes until tender (see notes).



2. PREPARE FRESH ELEMENTS

Thinly slice cucumber. Halve cherry tomatoes. Remove corn kernels from the cob. Add to a platter with rocket leaves.

Add pesto a bowl along with **2 tbsp water**. Stir to loosen.



3. BOIL THE EGGS

Add eggs (to taste) to small saucepan of boiling water. Cook for 6-7 minutes. Remove from saucepan and cool under running cold water. Peel and halve.



4. CRISP THE POTATOES

Drain potatoes. Return to saucepan along with **3 tbsp oil** and **1 tbsp thyme**. Cook, tossing occasionally, for 6-8 minutes until potatoes begin to crisp. Season with **salt and pepper**.



5. FINISH AND SERVE

Add crispy potatoes and boiled eggs to platter. Serve tableside.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

