



DINNER TWIST
LOCAL, HEALTHY, DELIVERED

Product Spotlight: Chives

Any leftover chives are delicious in a breakfast omelette! Store chives in a plastic bag or container, wrapped in damp paper or kitchen towel to prevent them from dehydrating.



H2

Spring Lentil and Roasted Baby Potato Salad

Crispy roasted baby potatoes tossed in a spring salad featuring asparagus, lentils and rocket leaves with a lemon and chive vinaigrette, boiled eggs and goat cheese.



35 minutes



2 servings



Vegetarian

16 September 2022

Switch it up!

Switch this dish into a stove-top hash. Dice the potatoes and cook in a frypan until crispy and tender. Crack eggs into the pan and cook to your liking, and serve with goat cheese. Toss the remaining ingredients to make a side salad.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	32g	32g	53g

FROM YOUR BOX

BABY POTATOES	1 bag (400g)
PUY LENTILS	1 packet (100g)
LEMON	1
CHIVES	1 bunch
BAVARIAN MUSTARD	1 jar
GOAT CHEESE	1 tub
FREE-RANGE EGGS	6-pack
ASPARAGUS	1 bunch
ROCKET LEAVES	1 bag (60g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, honey

KEY UTENSILS

oven tray, 2 saucepans

NOTES

Most of our veggies come pre-washed, but it's always good to give them an extra rinse.



1. ROAST THE POTATOES

Set oven to 220°C and bring a saucepan of water to a boil.

Halve potatoes. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 25–30 minutes until tender and golden.



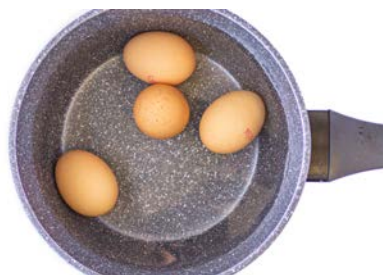
2. COOK THE LENTILS

Place lentils in a second saucepan and cover with water. Bring to the boil and simmer for 15–20 minutes or until tender but still firm. Drain and rinse.



3. MAKE THE VINAIGRETTE

Zest and juice lemon. Add to a large bowl. Finely slice chives. Add to bowl along with mustard, oil from goat cheese tub and **1 tsp honey**. Whisk to combine.



4. BOIL THE EGGS

Add eggs (to taste) to boiling water. Cook for 6–8 minutes. Trim asparagus and cut into thirds. Add to boiling water for last 2 minutes. Drain and rinse eggs and asparagus with cold water. Add asparagus to bowl with vinaigrette. Peel and quarter eggs.



5. TOSS THE POTATOES

Add lentils to vinaigrette bowl along with roasted potatoes. Toss to combine.



6. FINISH AND SERVE

Divide tossed potatoes and rocket leaves in shallow bowls. Dot over goat cheese and serve with boiled eggs.

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

