



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.



H4 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



4 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
	28g	27g	56g

FROM YOUR BOX

BABY POTATOES	1kg
LEMON	1
CHIVES	1 bunch
BAVARIAN MUSTARD	1 jar
GOAT CHEESE	1 tub
FREE-RANGE EGGS	6-pack
ASPARAGUS	2 bunches
TINNED BELUGA LENTILS	400g
ROCKET LEAVES	1 bag (120g)

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, honey

KEY UTENSILS

oven tray, saucepan

NOTES

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



1. ROAST THE POTATOES

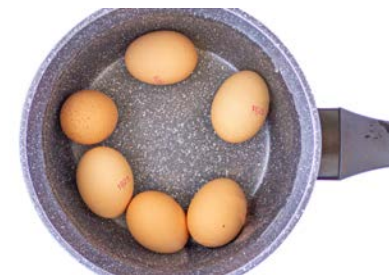
Set oven to 220°C and bring a saucepan of water to a boil.

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



2. 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, **2 tsp honey** and **2 tbsp olive oil**. Whisk to combine.



3. BOIL THE EGGS

Add eggs to boiling water. Cook for 6–8 minutes (see step 4).



4. ADD THE ASPARAGUS

Trim asparagus and cut into thirds. Add to saucepan with eggs for last 2 minutes of cooking time. Drain and rinse eggs and asparagus with cold water. Add asparagus to bowl with vinaigrette. Peel and quarter eggs.



5. TOSS THE POTATOES

Drain and rinse lentils. Add to the 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**

