




**Product Spotlight:
Sicilian Olives**


Sicilian olives are bright green with meaty, buttery flesh and a mild slightly sweet flavour. Delicious with chicken or just as a snack!



Roasted Potato Salad with Green Goddess Dressing

Crispy roasted baby potatoes, tossed with charred corn kernels, fresh rocket leaves, avocado and Sicilian olives through a herbaceous basil, lemon and plant-based mayonnaise dressing.

 35 minutes

 4 servings

 Plant-Based

Add to it!

Want some extra flavour in your green goddess dressing? Add a roughly chopped jalapeño, extra herbs such as dill, parsley or coriander, and spring onion green tops.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	16g	48g	72g

FROM YOUR BOX

BABY POTATOES	1kg
CLUSTER MIX	1 packet
LEMON	1
VEGAN MAYONNAISE	2x 100g
BASIL	1 packet
GARLIC CLOVE	1
CORN COBS	2
AVOCADOS	2
SICILIAN OLIVES	1 jar
ROCKET LEAVES	120g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried thyme, dried dill (optional)

KEY UTENSILS

frypan, oven tray, stick mixer or blender

NOTES

Substitute dried dill with extra dried thyme, or add dried oregano or parsley flakes.

If you want to skip the stick mixer, finely chop basil leaves, crush garlic and add to a bowl with remaining ingredients. Mix well to combine.

Use the flat part of your knife to crush olives on a chopping board. It's a quick way to break up the olives without having to try and chop them all!

Cluster Mix: pepitas, sunflower seeds, almonds.



1. ROAST THE POTATOES

Set oven to 220°C.

Halve potatoes and toss on a lined oven tray with **oil, 1 tsp thyme, 1 tsp dill, salt and pepper** (see notes). Roast for 20 minutes (see step 4).



4. ADD THE CORN KERNELS

Remove corn kernels from cobs. Add to oven tray with potatoes. Toss with **oil, salt and pepper**. Roast for a further 5–10 minutes until golden.



2. TOAST THE CLUSTER MIX

Heat a frypan over medium heat. Add cluster mix and toast for 3–5 minutes until seeds and almonds are golden.



5. TOSS THE POTATOES

Slice avocados, roughly chop remaining basil leaves, and drain and crush olives (see notes). Set aside.

Add roasted potatoes and corn to a large bowl along with dressing and rocket leaves. Toss to combine. Season to taste with **salt and pepper**.



3. MAKE THE DRESSING

Use a stick mixer (see notes) to blend lemon zest, juice of 1/2 lemon (wedge remaining lemon), mayonnaise, 1/2 packet basil (including tender stems), garlic, **1 tbsp olive oil, salt and pepper** to smooth consistency.



6. FINISH AND SERVE

Divide tossed potatoes among shallow bowls along with remaining ingredients. Sprinkle over cluster mix and serve with lemon wedges.

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**

