



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Sicilian Olives

Sicilian olives are bright green with meaty, buttery flesh and a mild, slightly sweet flavour that lifts the whole salad. Great crushed through the dressing or eaten straight from the jar.



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



4/6 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
4/6 Person:	16g	56g	83g

FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	1kg	1.5kg
CLUSTER MIX	2 x 60g	3 x 60g
LEMON	1	2
VEGAN MAYONNAISE	2 x 100g	3 x 100g
BASIL	1 packet	2 packets
GARLIC CLOVE	1	2
CORN COBS	2	3
AVOCADOS	2	3
SICILIAN OLIVES	1 jar	1 jar
ROCKET LEAVES	120g	120g

FROM YOUR PANTRY

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

KEY UTENSILS

frypan, oven tray, stick mixer or blender

NOTES

Substitute dried dill with extra dried thyme, 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**, **1-2 tsp thyme**, **1-2 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 golden.

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.

6P – blend **lemon zest**, **juice of 1 lemon** (wedge remaining lemon), **mayonnaise**, **1 packet basil**, **garlic**, **2 tbsp olive oil**, **salt and pepper**.



6. FINISH AND SERVE

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



5. TOSS THE POTATOES

Slice **avocado** and remaining **basil leaves**. Drain and crush **olives** (see notes). Set aside.

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

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