



### Product Spotlight: Artichokes


The artichoke is an unblocked flower. It is part of the sunflower family hailing from the Mediterranean and the Canary Islands.



## 3 Mediterranean Artichoke and Crispy Potato Salad

This easy salad is the perfect combination of crispy roast potatoes, fresh vegetables and marinated artichokes.

 35 minutes

 2 servings

 Plant-Based

24 December 2021

## Focaccia!

*Skip the roast potatoes and grab some fresh focaccia. Use the tossed salad to fill the focaccia for a fresh summer's night dinner enjoyed in your backyard, beach side or at a picnic to share with friends.*

Per serve: **PROTEIN** 12g **TOTAL FAT** 21g **CARBOHYDRATES** 44g

## FROM YOUR BOX

BABY POTATOES	1 bag (400g)
LEBANESE CUCUMBER	1
CHERRY TOMATOES	1 bag (200g)
SHALLOT	1
PARSLEY	1 bunch
KALAMATA OLIVES	1 tub
BBQ ARTICHOKE HEARTS	1 tub
COCONUT BACON	1 sachet

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, balsamic vinegar

## KEY UTENSILS

oven tray

## NOTES

Halve potatoes lengthways or quarter them so they cook faster.



### 1. ROAST THE POTATOES

Set oven to 220°C.

Halve potatoes (see notes). Toss on a lined oven tray with **1 tsp dried oregano, oil, salt and pepper**. Roast for 20–25 minutes until cooked through.



### 2. MAKE THE DRESSING

Add **1 1/2 tbsp balsamic vinegar, 1 1/2 tbsp olive oil, salt and pepper** to a bowl and whisk together.



### 3. PREPARE INGREDIENTS

Thinly slice cucumber, halve cherry tomatoes and thinly slice shallot. Roughly chop parsley leaves and olives. Place in the bowl with dressing.



### 4. CRUSH THE POTATOES

When potatoes are cooked, crush them lightly with a fork (don't over mash).



### 5. TOSS THE SALAD

Drain artichokes and roughly chop. Add potatoes and artichokes to bowl with dressing and fresh ingredients. Toss until well combined.



### 6. FINISH AND SERVE

Evenly divide salad among plates or bowls. Top with coconut bacon.

**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**

