

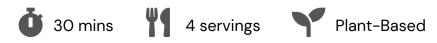
# Product Spotlight: Potatoes

Potatoes have 40% less carbohydrates than pasta, 60% more vitamin C than blueberries and 80% more potassium than bananas!



# with Preserved Lemon

Nut-based havarti cheese cakes served with a zesty preserved lemon potato salad.



Per serve: PROTEIN TOTAL FAT CARBOHYDRATES 30g 28g 86g

Herb it up!

If you have any fresh herbs in your fridge

add them into your potato salad dressing.

or garden, don't let them go to waste! Finely chop up parsley, dill or chives and

27 August 2021

### FROM YOUR BOX

800g
2 packets
1 block
1
1/2 jar *
1/2 bunch *
1/2 bag (125g) *
1 bag (120g)

\*Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, maple syrup

#### **KEY UTENSILS**

large frypan, saucepan

### NOTES

You can peel your potatoes before dicing if you wish. We like leaving the skins on for extra flavour and nutrients.

Soak the radishes in water if you want to remove some of the peppery flavour.



# **1. BOIL THE POTATOES**

Dice potatoes (see notes) and place in a saucepan, cover with water. Bring to a boil and simmer for 10 minutes or until tender. Drain potatoes and rinse in cold water.



# **2. PREPARE MIXTURE**

Add falafel mix to a large bowl with **340 ml water.** Grate in havarti cheese. Stir to combine. Leave to sit for 10-12 minutes.



# **3. PREPARE THE DRESSING**

Dice shallot. Add to a large bowl with 3 tbsp preserved lemon, **2 tsp maple syrup**, **1/4 cup olive oil**, **salt and pepper**. Whisk together to combine.



# **4. COOK HAVARTI CAKES**

Heat a large frypan over medium-high heat with **oil.** Form into 4-6 cakes. Cook for 7 minutes on each side.



### **5. TOSS THE POTATOES**

Thinly slice radishes (see notes), trim and slice snow peas. Add to bowl with dressing. Toss with rocket and potatoes until well coated.



### **6. FINISH AND PLATE**

Evenly divide potato salad onto plates, serve with havarti cakes.

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

