



Product Spotlight: Free-Range Eggs

Eggs are nutritional powerhouses! They contain high-quality protein, iron, vitamins, minerals and disease-fighting carotenoids!



Pesto Niçoise Salad with Crispy Potatoes

A gorgeous platter of niçoise salad with crispy potatoes, fresh and crunchy vegetables, peppery rocket leaves, free-range eggs cooked to your liking, and basil dip!



25 minutes



2 servings



Vegetarian

Switch it up!

Switch this dish into a one-pan hash! Dice the potatoes, and cook in a large frypan with oil and seasoning for 15 minutes. Add corn kernels and crack in eggs. Cook the eggs to your liking. Serve with remaining ingredients.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	23g	43g	46g

FROM YOUR BOX

BABY POTATOES	500g
LEBANESE CUCUMBER	1
CHERRY TOMATOES	200g
CORN COB	1
ROCKET LEAVES	60g
BASIL DIP	1 tub
FREE-RANGE EGGS	6-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

2 saucepans

NOTES

Instead of boiling and crisping the potatoes, roast them until crispy or skip crisping them altogether and add boiled potatoes to the platter.



1. BOIL THE POTATOES

Bring a small saucepan of water to a boil.

Halve **potatoes** and add to a large saucepan. Fill with water and bring to a boil. Cook for 10–15 minutes until tender (see notes).



2. PREPARE FRESH ELEMENTS

Thinly slice **cucumber**. Halve **cherry tomatoes**. Remove **corn** kernels from cob. Add to a platter with **rocket leaves**.

Add **basil dip** to a bowl along with **2 tbsp water**. Stir to loosen.



3. BOIL THE EGGS

Add **eggs** (to taste) to small saucepan of boiling water. Cook for 6–7 minutes. Remove from saucepan and cool under running cold water. Peel and halve.



4. CRISP THE POTATOES

Drain potatoes. Return to saucepan along with **3 tbsp oil** and **1 tbsp thyme**. Cook, tossing occasionally, for 6–8 minutes until potatoes begin to crisp. Season with **salt and pepper**.



5. FINISH AND SERVE

Add crispy potatoes and boiled eggs to platter. Serve tableside.



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