



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
	39g	77g	72g

FROM YOUR BOX

BABY POTATOES	500g
LEBANESE CUCUMBER	1
CHERRY TOMATOES	200g
CORN COB	1
ROCKET LEAVES	1 bag (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).



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**.



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.



5. FINISH AND SERVE

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



Scan the QR code to
submit a Google review!

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

