



### 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



4 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** 19g **TOTAL FAT** 37g **CARBOHYDRATES** 46g

## FROM YOUR BOX

BABY POTATOES	1kg
RADISHES	1 bunch
CHERRY TOMATOES	2 x 200g
CORN COBS	2
ROCKET LEAVES	120g
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

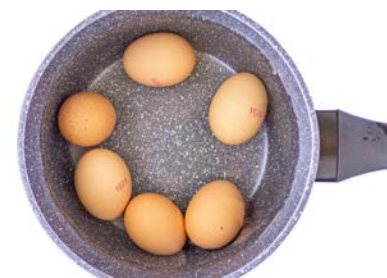
Drain potatoes. Return to saucepan along with **3 tbsp oil** and **1 tbsp thyme**. Cook, tossing occasionally, for 6-8 minutes until potatoes begin to crisp. Season with **salt and pepper**.



### 2. PREPARE FRESH ELEMENTS

Quarter **radishes**. Halve **cherry tomatoes**. Remove **corn** kernels from cobs. Add to a platter along with **rocket leaves**.

Add **basil dip** to a bowl along with **3 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.



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