



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### 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



4/6 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
4/6 Person:	19g	22g/29g	61g

## FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	1kg	1.5kg
RADISHES	1 bunch	1 bunch
CHERRY TOMATOES	2 x 200g	3 x 200g
CORN COBS	2	3
ROCKET LEAVES	2 bags	2 bags
BASIL DIP	1 tub	2 tubs
FREE-RANGE EGGS	6-pack	2 x 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 **3-4 tbsp oil** and **1-2 tbsp thyme**. Cook, tossing occasionally, for 6-8 minutes until potatoes begin to crisp. Season with **salt and pepper**.

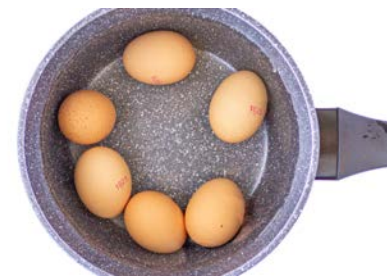


### 2. PREPARE FRESH ELEMENTS

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.

**6P – use 6 tbsp water.**



### 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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