

## CRUSHED POTATO AND BEAN SALAD



**Serving:** 4

**Cooking Time:** Not Specified

**Prep Time:** Not Specified

### INGREDIENTS

- 500g potatoes, washed

- 100g peas
- 100g \*mangetout
- 100g fine green beans
- 4 eggs
- 1 teaspoon, sea salt
- 1 tablespoon lemon rind
- 2 tablespoons parsley, finely chopped
- 1 tablespoon lemon juice
- 100g pitted black olives
- Olive oil
- Balsamic vinegar

## INSTRUCTIONS

Preheat oven to 180C. In an oven, roast potatoes for 30 minutes. Remove and leave to cool slightly.

In the meanwhile, boil eggs until soft. In another saucepan, bring salted water to boil and blanch the green vegetables for 3 minutes each. Remove and place in iced water, drain and set aside as well.

In a small bowl, mix sea salt, lemon rind, parsley and lemon In a large salad bowl mix green vegetables, eggs, roasted potatoes, add olives and sprinkle with \*gremolata. Just before serving drizzle a little bit of balsamic vinegar and olive oil.

*\* Mangetout are a flat-podded variety of pea, eaten whole while the peas within are still very small – hence the French name, which means ‘eat everything’. Crisp and sweet, they can be served raw, or lightly steamed, boiled or stir-fried.*

*\*Gremolata is a chopped herb condiment classically made of lemon zest, garlic and parsley.*