

GREEN ENVY POTATO SALAD



Serving: 2 – 4

Cooking Time: 15 minutes

Prep Time: 20 minutes

INGREDIENTS

- 100g fresh basil

- 20g Parmesan, freshly grated
- Salt, to taste
- 250ml (1 cup) olive oil
- 100g cream cheese
- 250g (1 punnet) asparagus, blanched
- 150g frozen peas, blanched
- 12 slices of cucumber
- 1 fennel, sliced
- A few fennel fronds
- 2 potatoes, skin on, boil and sliced

INSTRUCTIONS

Tip: Instead of the basil sauce, oil, vinegar and chopped herbs dressing will be just as delicious for this salad

1. Make the pesto by blitzing the basil, Parmesan, salt and oil well together to form a sauce. Mix in the cream cheese and refrigerate until needed
2. Place the rest of the ingredients into a large mixing bowl and spoon in the basil pesto. Toss to combine well
3. Arrange creatively on a serving dish and serve with grilled fish