

HOT POTATO AND VEGETABLE SALAD



Serving: 6

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- **For the salad:**

- 700g baby potatoes, halved, skin on
- 250g green beans
- 6 baby marrows, sliced
- 6 yellow patty pans, sliced
- 2 medium onions, thickly sliced
- 30ml fresh mint, chopped
- salt and freshly ground black pepper to taste
- **For the dressing:**
- Juice and zest of 1 lemon
- 45ml olive oil
- 20g sunflower seeds
- 150g feta cheese, crumbed

INSTRUCTIONS

Boil the potatoes in their skin for 15 minutes with a lid on until just cooked.

Remove from the water, cool and remove the skins.

Using the same water, boil the green beans for 5 minutes and drain.

Place a griddle or heavy frying pan over a medium heat.

Toast the sunflower seeds on the griddle pan. Remove and place in a small bowl.

In a large mixing bowl, add the potatoes, green beans, baby marrow, patty pans, onions and mint.

Add 15ml of the olive oil and toss everything together with salt and pepper.

Place the vegetables on the griddle pan and cook until nicely charred.

To serve:

Place vegetables on a large platter.

Mix the olive oil, lemon juice and zest, pour the dressing over the vegetables.

Top with crumbled feta cheese and toasted sunflower seeds.