

ROASTED SESAME POTATO AND BEETROOT SALAD



Serving: Not Specified

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- **Roasted Salad:**

- 2 large beetroot
- 4 parsnips
- 8 carrots
- 6 large potatoes
- 1 packet Asian greens
- 50ml olive oil
- Salt and pepper to taste
- **Sesame Dressing:**
- 50ml Sake
- 25ml Mirin
- 25ml rice wine vinegar
- 125ml white wine vinegar
- 125ml honey
- 25ml lemon juice
- 250ml olive oil
- 30g sesame seeds
- 1 tsp sesame oil

INSTRUCTIONS

Roasted Salad

Cut all vegetables into small wedges.
Rub through olive oil and seasoning.
Bake at 200°C for 20 minutes.

Sesame Dressing

Mix all ingredients and whisk well, season to taste.

Mix roasted vegetables, Asian greens and salad dressing, and toss together in a bowl.

#WEDGEtarianWednesdays #PotatoesSA #ProudlyPotatoes