

WARM POTATO AND SPINACH SALAD



Serving: 4

Cooking Time: 25 minutes

Prep Time: 15 minutes

INGREDIENTS

- 2 potatoes

- 1 bunch of spinach
- 1/2 onion, diced
- 2 cocktail tomatoes, halved
- 1 tsp vegetable seasoning
- 1 tsp chicken seasoning
- 50ml butter, melted
- 50ml water
- 1 ½ Tbsp mayonnaise
- 1/2 cup parmesan, finely grated

INSTRUCTIONS

1. Pre-heat the oven to 180°C/350°F.
2. Peel and dice the potatoes into medium sized cubes and rinse.
3. Season the potatoes with half of the food and vegetable seasonings, coat with half the melted butter and roast in the oven for about 20 minutes or until golden and crispy.
4. Heat the remaining butter in a saucepan over a medium high heat, add the onions, spinach and tomatoes along with the remaining food and vegetable seasonings and cook for about 5 minutes.
5. Mix the crispy potatoes with the spinach mixture and fold in the mayonnaise. Sprinkle with parmesan and serve.