

COLOURFUL VEGAN POTATO SALAD



Serving: 6 - 8

Cooking Time: 45 minutes

Prep Time: 20 minutes

INGREDIENTS

- Roasting vegetables

- 1kg colourful potatoes, red, yellow and purple
- 2 yellow peppers, seeded and sliced
- 2 red peppers, seeded and sliced
- **Steam vegetables**
- 200g green beans
- 300g tenderstem broccoli
- 200g peas
- 100g baby spinach
- 45ml (3 tbsp) fresh flat-leaf parsley, coarsely chopped
- 45ml (3 tbsp) fresh thyme
- **Vinaigrette**
- 45ml (3 tbsp) Dijon mustard
- 15ml (1 tbsp) red wine vinegar
- 180ml olive oil
- Salt, to taste

INSTRUCTIONS

Red potatoes: have a waxy skin, they do not fluff up when cooked and they remain firm making them great for salads
 Yellow potatoes: are creamier than most of the varieties and are great grilling or roasting even though they can also be used for mash
 Purple potatoes: are high in starch and you will find that the skin will lighten up when grilled or roasted

1. Preheat the oven to 180°C and line a baking tray with baking paper
2. Add the roasting vegetables in a mixing bowl and toss in a little oil and season well. Pour into the prepared tray and roast for (+/- 15 minutes). Remove and cool completely

3. Make the vinaigrette by mixing all the ingredients well together and refrigerate until needed
4. In a large bowl add all the ingredients as well as the steamed vegetables and baby spinach. Pour over the potatoes and vegetables and toss through to mix well serve