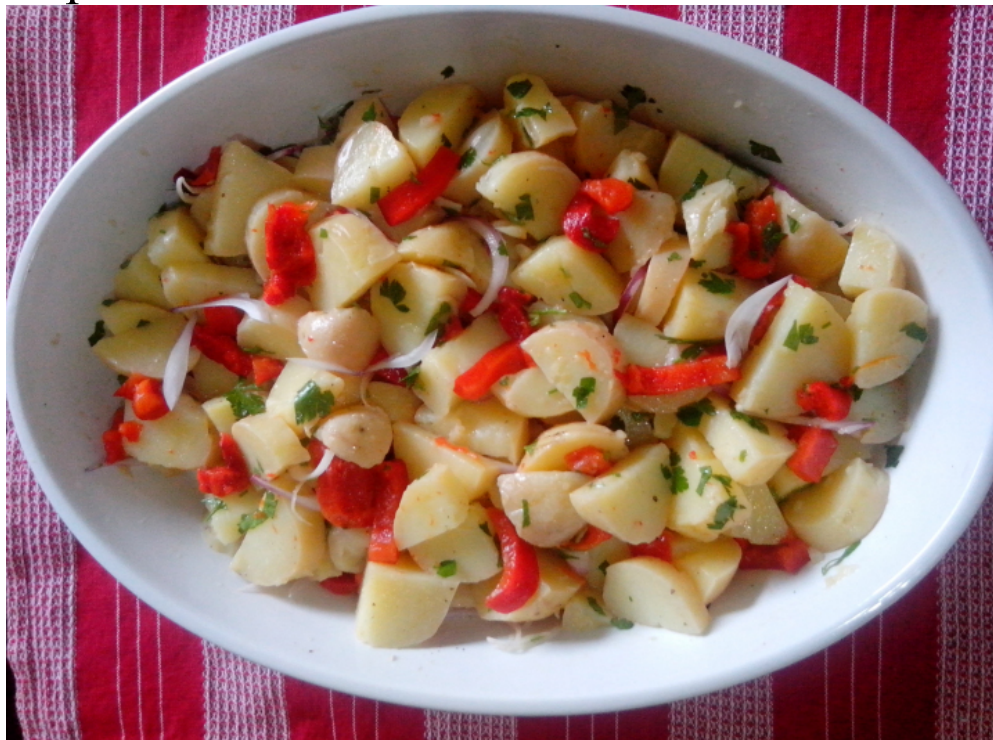


Capsicum and Roasted Potato Salad

Serves: 32 tastings



From the garden: Capsicum, onion & parsley

Equipment:

- Medium bowl x 2
- Serving spoon x 2
- Small bowl x 1
- Whisk x 1
- Chopping boards and knives
- Measuring spoons

Ingredients:

12 potatoes (skin-on, cut into 1cm cubes)
3 tablespoons olive oil
Some salt & pepper

2 capsicums (finely chopped)
1 onion (finely chopped)
1 tablespoon parsley (finely chopped)

Dressing:

4 tablespoons olive oil
3 tablespoons white wine vinegar
1 teaspoon Dijon mustard
1 tablespoon honey
¼ teaspoon salt
10 grinds of pepper

Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. In a medium bowl, put potatoes, olive oil, salt and pepper then stir until evenly coated.
4. Pour into a lined baking trays and bake in the oven for 20 minutes or until cooked.
5. Mix all the ingredients for dressing together in a small bowl.
6. Put roasted potatoes, capsicums, onion and parsley in a medium bowl, pour over dressing. Toss well.
7. Serve into 5 large serving bowls.