

# Potato and Pea Salad

Serves: 32 tastings



**From the garden:** Potato & mint

## Equipment:

- Medium bowl x 1
- Wooden spoon x 2
- Small bowl x 3
- Whisk x 1
- Sieve x 1
- Fork x 1
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Baking tray x 1
- Baking paper

## Ingredients:

- 4 potatoes (skin-on, cut into 1cm cubes)
- 1 tablespoon olive oil
- Some salt & pepper
  
- ½ cup frozen peas
  
- ½ head lettuce (cut into bite size)
- 1 tablespoon mint leaves (finely chopped)
  
- Dressing:
  - 3 tablespoons olive oil
  - 3 tablespoons white wine vinegar
  - 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 small bowl, put potatoes, olive oil, salt and pepper, stir until evenly coated.
4. Pour into a lined baking tray and bake in the oven for 20 minutes or until cooked.
5. Meanwhile, put peas in a small bowl, pour boiling water from the kettle to cover peas and let them sit in hot water for 5 minutes. Drain and crush peas with a fork.
6. Mix all the ingredients for dressing together in a small bowl.
7. Put roasted potatoes, lettuce, mint and peas in a medium bowl, pour over dressing. Toss well.
8. Serve into 5 large serving bowls with a serving spoon in each.