



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...

**DAVE'S RECIPE BOX**

# LATIN STYLE POTATO SALAD



PREP  
**15 min**



COOK  
**40 min**



SERVES  
**4**

## INGREDIENTS:

- > 1 Kg Sebago Potatoes
- > 2 Corn Cobs
- > 1 Red Capsicum
- > 1 Green Capsicum
- > 3 Garlic Cloves
- > 1 Large Avocado
- > 100g Sour Cream
- > 1 Coriander Bunch
- > 2 Tbsp Jalapenos

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > 2 Tbsp Butter
- > ½ Tbsp Ground Cumin or Mexican Spice Mix

# METHOD – GET COOKING!



1

**Preheat the oven to 220°C.**

**Wash and cut the potatoes in half lengthways. Finely slice the red and green capsicum. Finely chop the garlic. Set all ingredients aside.**

2

**Place the potatoes on a lined baking tray, drizzle with a generous amount of olive oil and season with salt and pepper. Toss well and roast in the oven for 35 minutes until golden.**

**Peel the corn cobs, place them on a tray with a sheet of foil. Rub some butter all over, season with salt and pepper, wrap them with the foil and cook in the oven for 30 minutes.**

3

**Meanwhile, place the avocado into a small food processor. Wash and add ½ of the coriander, ½ Tbsp of the jalapeños including the pickling solution, 1 pinch of the chopped garlic, 2 Tbsp of sour cream and season with salt and pepper. Blitz until smooth and well combined. Set aside.**

4

**In a large frying pan on high heat, drizzle olive oil and cook the red and green capsicum for 5 minutes, stirring occasionally. Add the garlic, cumin and cook for a further 3 minutes. Remove from the heat and set aside. Keep warm.**

**Remove potatoes from the oven and set aside. Remove the corn and turn the oven to grill function. Place the corn on the first shelf closest to the grill and cook for 5 minutes on each side until charred. Then cut corn into medium sized wheels.**

5

**Serve potatoes with corn wheels, avocado puree, red and green capsicum sofrito, and garnished with fresh coriander leaves, pickled jalapeños and extra sour cream.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover jalapeños for any other Latin dish, Tacos, fajitas or in a salad.
- Use leftover sour cream on a piece of toast with smoked salmon.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)