



READY TO COOK
BY HARRIS FARM

POTATO & GREEN OLIVE SALAD



PREP
5 min



COOK
40 min



SERVES
4

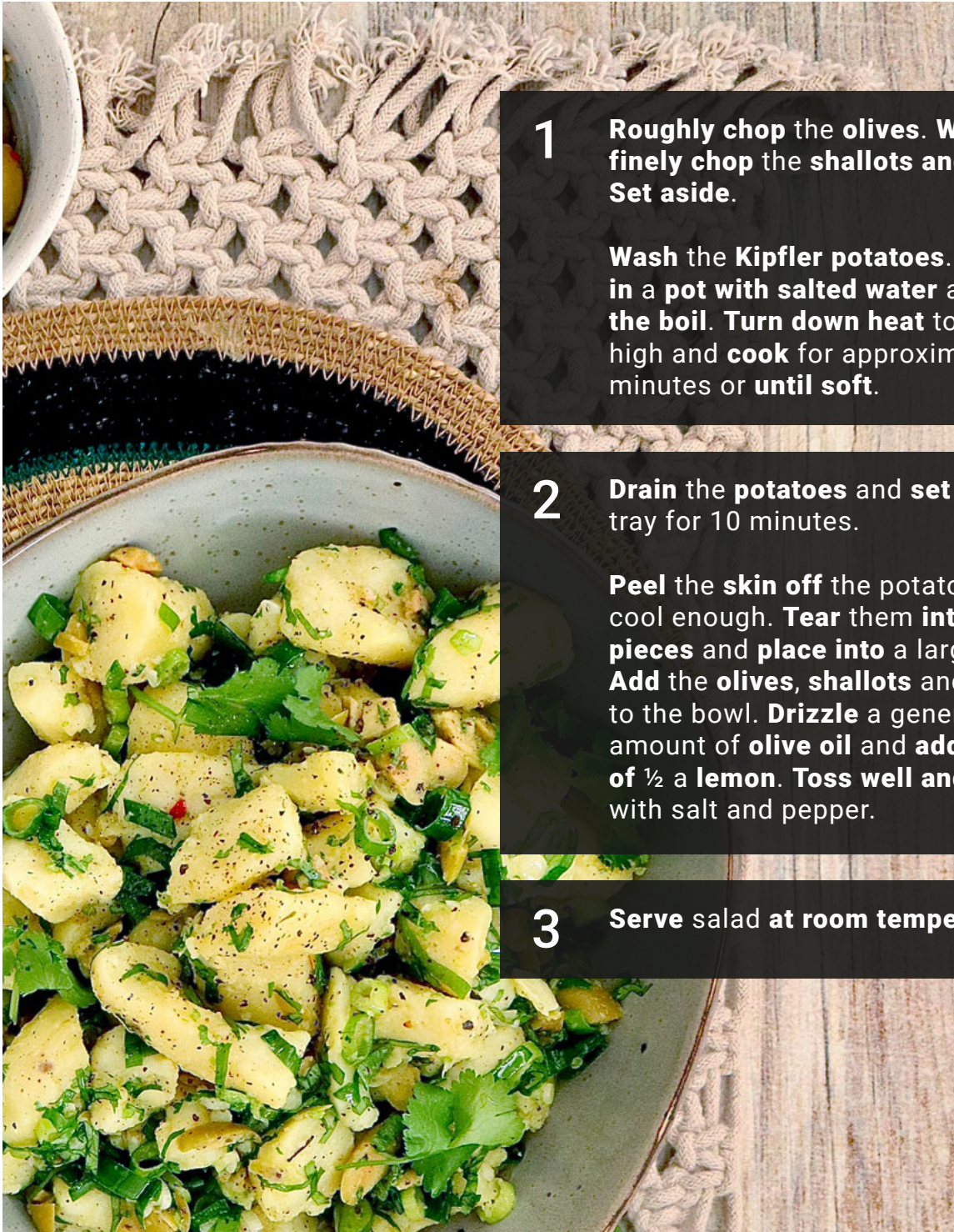
INGREDIENTS:

- > 1Kg Kipfler Potatoes
- > 200g Pitted Green Olives
- > ½ Shallots Bunch
- > ¼ Coriander Bunch
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1 Roughly chop the olives. Wash and finely chop the shallots and coriander. Set aside.

Wash the Kipfler potatoes. Place them in a pot with salted water and bring to the boil. Turn down heat to medium high and cook for approximately 30 minutes or until soft.

2 Drain the potatoes and set to dry on a tray for 10 minutes.

Peel the skin off the potatoes once cool enough. Tear them into smaller pieces and place into a large bowl. Add the olives, shallots and coriander to the bowl. Drizzle a generous amount of olive oil and add the juice of ½ a lemon. Toss well and season with salt and pepper.

3 Serve salad at room temperature.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

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



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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