



READY TO COOK
BY HARRIS FARM

POTATO & GREEN SICILIAN OLIVE SALAD



PREP
15 min



COOK
30 min



SERVES
4-6

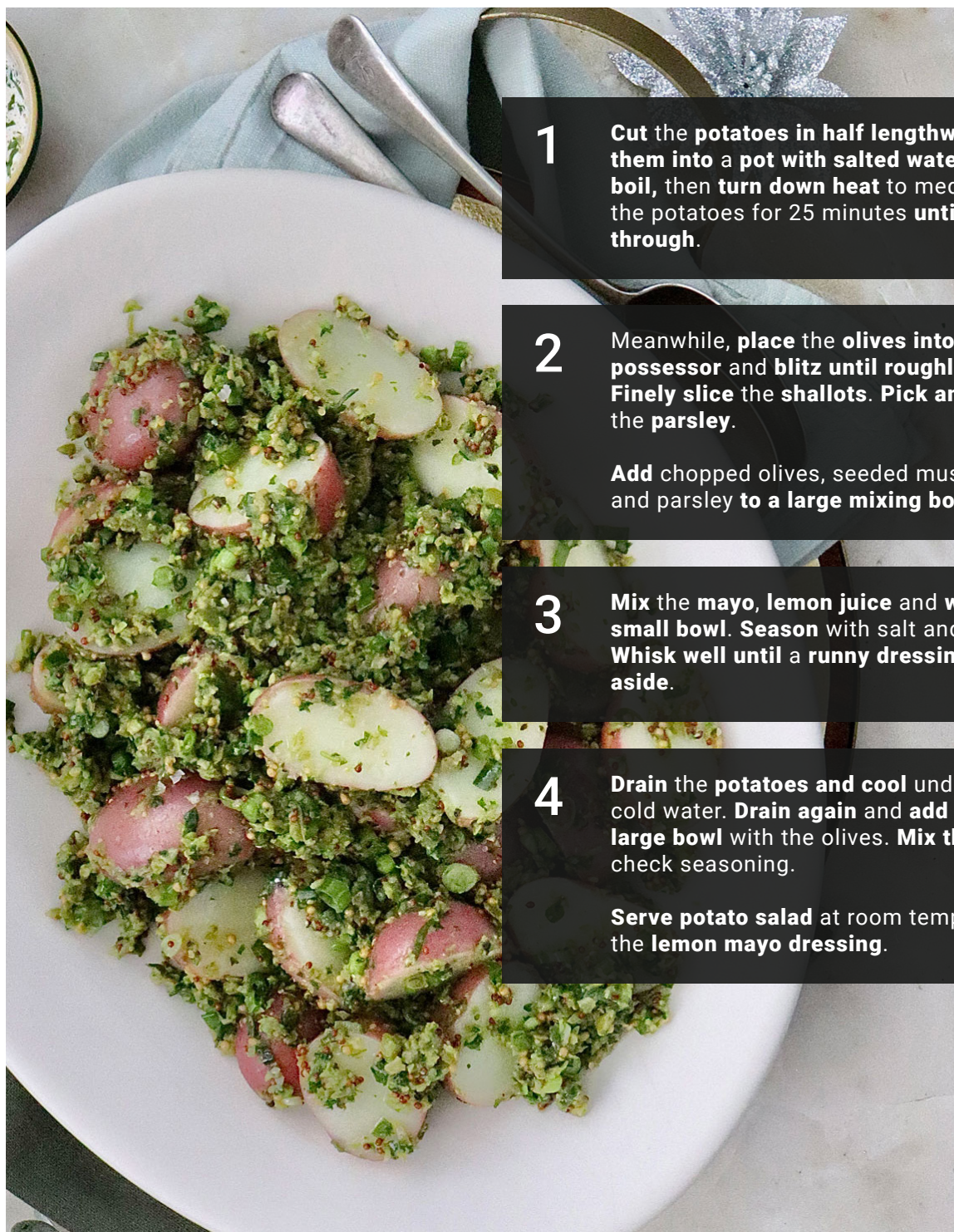
INGREDIENTS:

- > 1Kg Red Cocktail Potatoes
- > 200g Pitted Sicilian Olives
- > 2 Tbsp Seeded Mustard
- > 1 Bunch Shallots
- > ¼ Bunch Parsley

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > 2 Tbsp Mayonnaise
- > 1 Tbsp Lemon Juice
- > 1 Tbsp Water

METHOD - GET COOKING!



1 Cut the **potatoes in half lengthways** and place them into a pot with salted water. Bring to the **boil**, then **turn down heat** to medium. **Simmer** the potatoes for 25 minutes **until cooked through**.

2 Meanwhile, place the **olives into a food processor** and **blitz until roughly chopped**. **Finely slice the shallots**. **Pick and finely chop the parsley**.

Add chopped olives, seeded mustard, shallots and parsley **to a large mixing bowl**. **Set aside**.

3 Mix the **mayo, lemon juice and water in a small bowl**. **Season** with salt and pepper. **Whisk well until a runny dressing forms**. **Set aside**.

4 **Drain the potatoes and cool** under running cold water. **Drain again and add them to the large bowl** with the olives. **Mix through** and check seasoning.

Serve potato salad at room temperature with the **lemon mayo dressing**.

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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