



READY TO COOK
BY HARRIS FARM

POTATO, ASPARAGUS & BROCCOLINI SALAD WITH GOLDEN GODDESS DRESSING



PREP
15 min



COOK
25 min

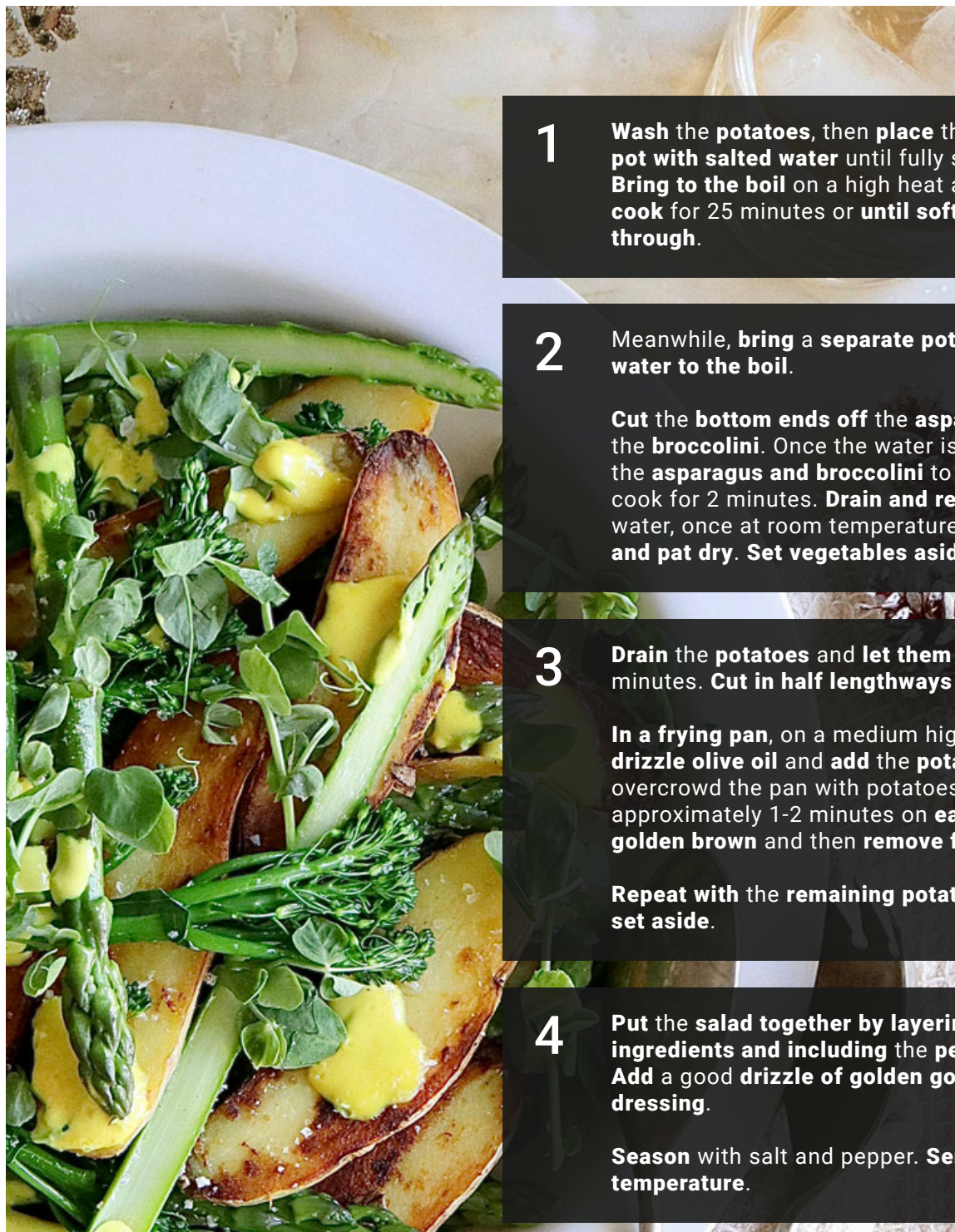


SERVES
4

INGREDIENTS:

- > 500g Kipfler Potatoes
- > 1 Broccolini Bunch
- > 2 Asparagus Bunch
- > 100g Snow Pea Sprouts
- > 6 Tbsp Golden Goddess Dressing

METHOD - GET COOKING!



1 Wash the **potatoes**, then **place** them **into** a **pot with salted water** until fully submerged. **Bring to the boil** on a high heat and **let** them **cook** for 25 minutes or **until soft and cooked through**.

2 Meanwhile, **bring** a **separate pot with salted water to the boil**.
Cut the **bottom ends off** the **asparagus** and the **broccolini**. Once the water is boiling, **add** the **asparagus and broccolini** to the water and cook for 2 minutes. **Drain and refresh** in icy water, once at room temperature **drain again and pat dry**. **Set vegetables aside**.

3 **Drain** the **potatoes** and **let them cool** for 10 minutes. **Cut in half lengthways** and **set aside**.

In a frying pan, on a medium high heat, **drizzle olive oil** and **add** the **potatoes**. Do not overcrowd the pan with potatoes. **Cook** for approximately 1-2 minutes on **each side until golden brown** and then **remove from the pan**.

Repeat with the **remaining potatoes** and then **set aside**.

4 **Put** the **salad together by layering** the **ingredients and including** the **pea sprouts**. **Add** a good **drizzle of golden goddess dressing**.

Season with salt and pepper. **Serve at room temperature**.



FEEDBACK OR QUESTIONS?

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