

# FRENCH STYLE POTATO SALAD

WITH DILL PICKLES, BROWN LENTILS, FRESH VEGETABLES,  
& TOASTED ALMONDS

5



YUM JAR

ALL TASTE  
ZERO WASTE

## METHOD

1. Wash the vegetables well and pat dry. Chop the Potatoes into 2 cm pieces.

2. Place the potatoes in a large pot covered with water. Add a pinch of salt and bring to a boil. Reduce the heat and simmer until the potatoes are just tender, about 8-10 minutes. Test with a butter knife - if it goes in and out easily, then they are ready. Drain through a colander and let stand to cool. Hold the colander under cold running water for a couple of minutes if you want to cool them down faster.

3. To prepare the other vegetables, pick the Lettuce leaves and chop into bite sized pieces - around 3-4 cm large. Dice the Tomato. Slice the Avocado in half and remove the stone. Slice a grid into the flesh and scoop out with a spoon. Thinly slice the Spring Onion. Add these vegetables to a large salad bowl and mix them well.

4. Drain and rinse the Brown Lentils, then add them to the bowl with the vegetables.

5. Once cool, add the potatoes to the salad bowl and carefully mix in with the other ingredients. Pour over the French Potato Salad Dressing with diced Dill Pickles. Continue to mix well until the dressing coats most of the ingredients.

6. Serve French Style Potato Salad in dinner bowls topped with a sprinkle of Toasted Almonds, and some cracked pepper and salt.

## INGREDIENTS

Per 1 serve: you will use 2x or 4x this amount

250g Agria Potatoes  
1/4 Baby Cos Lettuce  
1/4 Tomato  
1/4 Avocado  
1/2 Spring Onion  
1/4 Cup Brown Lentils in water  
1/4 Cup French Potato Salad Dressing with diced Dill Pickles  
1 Tbsp Toasted Almonds

## EXTRAS

(not supplied)

Salt, pepper, olive/extra virgin olive oil.

## JAR INGREDIENTS

French Potato Salad Dressing: fresh parsley, dill, mixed spices, olive oil, white wine vinegar, dijon mustard, whole grain mustard, nutritional yeast, lemon juice, garlic, salt.

## ALLERGENS

Tree nuts.