

# WARM POTATO SALAD

with a creamy tomato, olive and mixed pepper dressing



PREPARATION TIME 10 Minutes

COOKING TIME 35 Minutes

SERVES 4



## INGREDIENTS

600g baby chats, halved  
Oil spray  
1 bunch Dutch baby carrots, peeled and cut in half  
6 rashers streaky bacon, finely sliced  
2 spring onions, diagonally sliced  
1 cup frozen peas, cooked following packet directions  
1 tablespoon finely shredded fresh mint  
½ x 195g jar Providore Series Olives, Mixed Peppers and Sundried Tomato Pesto  
⅓ cup sour cream

## METHOD

Place potatoes in a single layer on a baking paper lined tray, spray with oil and season to taste. Bake in a preheated oven at 200°C for 30-35 minutes or until golden and tender. Meanwhile, spray carrots with oil and add to potatoes half way through cooking time. Stand vegetables for 10 minutes after cooking.

Meanwhile, cook bacon in a non stick frypan until crisp. Place in a large bowl with roasted vegetables. Add spring onions, peas and mint. Toss gently to combine. Transfer to a serving platter.

Combine Providore Series Pesto and sour cream in a small bowl and season to taste. Loosen dressing with a little milk, if desired. Drizzle dressing over salad. Serve immediately.

## TIP

Try tossing creamy dressing through salad before serving.