



ROASTED POTATO SALAD WITH DIJON VINAIGRETTE

SERVES: 8

TOTAL TIME: 45 MINUTES



INGREDIENTS

910g **Yukon potatoes**, scrubbed clean and cut into 5cm chunks

1 **bell pepper**, cut into 2.5cm chunks

4 tbsp **olive oil**, divided

3/4 tsp **kosher salt**, divided

3/4 tsp freshly **ground black pepper**, divided

1 1/2 tbsp **apple cider vinegar**

1 tsp **Dijon mustard**

1 tsp **wholegrain mustard**

Spring onion or parsley, to garnish (optional)

MACROS PER PORTION

CALORIES	135	PROTEIN	3
CARBS	15	FATS	7
FIBRE	3		

INSTRUCTIONS

Start by preheating the oven to 200°C/400°F/Gas 6. Line a baking tray with baking paper.

Combine potatoes, bell peppers, 2 tbsp oil, 1/2 tsp salt and 1/2 tsp black pepper in a large bowl and stir to coat. Evenly spread the vegetables across the tray and bake for 15 minutes, turn the potatoes and bake for another 15 minutes or until crispy.

Add remaining 2 tbsp oil, 1/4 tsp salt, 1/4 tsp pepper, apple cider vinegar and mustard in a small bowl, stirring well with a whisk.

When the potatoes come out of the oven, pour over the dressing and stir to combine (If you use a spatula to mix from the bottom of the pan up so it will help to avoid damage the crispy potatoes).

Serve in a large bowl with spring onions or parsley, to garnish.