



**OVERALL time: 50 mins**

# WARM ROAST POTATO SALAD

We're a bit potato obsessed and have been playing around coming up with recipes that celebrate this earthy veggie. Remove the traditional mayo, add loads of Mediterranean flavours and finish it with a generous glug of vinaigrette flavoured with our super versatile **Sweet & Smoky BBQ seasoning** from the **Butchers Block gift set**.

Metric

**Number of servings : 8**

## ingredients

### For the dressing

- 60 ml Extra Virgin Olive oil
- 45 ml White Balsamic vinegar
- 1 Clove of garlic, finely minced
- 2.5 ml Whole grain mustard
- 2.5 ml Honey
- 5 ml Sweet & Smokey BBQ Seasoning from Butchers block gift set
- 5 ml Black Pepper

### For the roast potato salad

- 1 kg Baby potatoes
- 30 ml Extra virgin olive oil
- 1 pkt Streaky bacon
- 45 ml Capers
- 10 Caper Berries
- 1 Red onion, finely sliced
- 6 Sundried Tomatoes

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 20 mins | COOKING TIME: 30 mins**

Start by making the dressing so that it has time to infuse. Simply whisk all the dressing ingredients together including the **Smoky BBQ seasoning** from the **Butchers Block gift set** and set it aside.

Wash and dry the potatoes. Pour over 1-2 tablespoons olive oil and toss to ensure the potatoes are all lightly coated with oil. Tumble potatoes onto a baking tray and season with the **Sweet & Smokey BBQ seasoning**.

Bake in a pre-heated 200°C oven until the potatoes are cooked through and soft - it takes about 30 minutes depending on the size of the baby potatoes.

While the potatoes are roasting, fry the bacon until crispy. Add the bacon and the rest of the salad ingredients (except the parsley) to a large bowl. Once the potatoes are cooked, add them to the rest of the salad ingredients while still super hot and immediately pour over the dressing. Toss to ensure everything is thoroughly coated in dressing.

(Tip: if the baby potatoes are very small, leave them whole. If some are quite large, you can halve them.)

Scatter over the parsley, give it a final toss and serve warm.

Recipe by Lizet Hartley. Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she - rather predictably - cooks. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

<https://eatart.co.za>

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