

Warm Potato and Leek Salad

Ingredients

15 Potatoes

Bunch of garden greens- silverbeet, endive, kale, chicory, radicchio

1 leek

2 garlic gloves

Handful of herbs, chive, parsley, basil

1 Tbs Olive oil

1 Tbs Butter

Salt and pepper



What to do:

1. Peel the potatoes onto the bench top. Wash. Dice into 2cm pieces
2. Fill a large pot with water and a dash of salt. Add the potatoes. Bring to the boil. Boil for 7-8 minutes. Potatoes should still be firm and just starting to soften. Drain
3. Peel and chop the garlic. Sprinkle with salt and smash into a paste using a fork
4. Wash the leek, making sure to wash inbetween the layers. Shake off the excess water and finely slice
5. Remove the stems from the greens. Wash the leaves and spin dry. Roll leaves into ball and finely shred. If using silverbeet, wash the stems and chop thinly
6. Wash the herbs and spin dry. Pick off the leaves and finely chop. Set aside to use as a garnish
7. In a large fry pan, add the oil and butter and warm over medium heat. Add the leek and sauté for 5 minutes until soft.
8. Add the garlic (and silverbeet stems) and cook stirring for 2-3 minutes
9. Add the potatoes. Cook potatoes for another 5 minutes until soft and cooked through
10. Season with salt and pepper
11. Stir though the green leaves and turn off the heat
12. Garnish with the herbs
13. Serve and enjoy