

GRIDDLED COURGETTE & POTATO SALAD



Moderate



60 minutes



Side/Main



04 Servings

INGREDIENTS

500g unpeeled potatoes roughly quartered
2tbsp olive oil to roast the potatoes
2 tbsp dried rosemary
6 sprigs fresh thyme
500g courgette roughly chopped
6 tbsp natural/greek style yogurt
4 tbsp toasted pine nuts

For the dressing

½ large lemon squeezed
4 tbsp extra virgin olive oil
salt



COOKING STEPS

Start by preheating the oven to 200°C fan.

Wash and roughly quarter the potatoes, add to a baking tray and drizzle with olive oil, season with salt and top with fresh thyme and rosemary, toss until all the potatoes are coated and pop in the oven for around 30 minutes.

Prepare the courgettes by roughly chopping then adding to a griddle pan until you get those delicious lines, option to season with salt.

Take a peek at the potatoes, turning on the baking tray and bake for a final 15 minutes or until crispy.

Prepare the dressing by mixing the ingredients together.

Spread the yogurt onto a plate, add the roasted crispy potatoes and grilled courgettes, then drizzle over that delicious dressing toasted pine nuts.