

## Carisma Potato Salad

### INGREDIENTS

- 600g Carisma potatoes unpeeled, washed
- Medium bunch (about 130g) rocket, ends trimmed, washed, dried
- Freshly ground black pepper
- 1 tablespoon roughly chopped fresh continental parsley



### Olive Vinaigrette

- 2 tablespoons *olive oil*
- 1 tablespoon kalamata olive paste
- 1 teaspoon red wine vinegar
- 1 teaspoon Dijon mustard

### METHOD

1. Wash Carisma potatoes, chop into 1 cm cubes. Place cubed potatoes into hot (not boiling) water, then bring water to the boil. Cook for approximately 4 minutes until al dente. Potatoes should be firm but cooked through. Drain and cool.
2. Meanwhile, to make olive vinaigrette, use a fork to whisk together the *olive oil*, kalamata olive paste, vinegar and mustard in a small bowl until well combined.
3. Add rocket and olive vinaigrette, and gently toss until well combined. Taste and season with salt and pepper.
4. Sprinkle with chopped parsley and serve immediately.

*Depending on your cooking method and technique the level of GI may vary.*

Recipe and photo kindly supplied by the Mitolo Group. For more Carisma potato recipes go to [www.carismapotatoes.com.au](http://www.carismapotatoes.com.au)