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Roasted potato salad with balsamic dressing

INGREDIENTS

700 g potatoes

1 tbsp rosemary

3-4 tablespoons of olive oil

1 bell pepper, red or yellow

2 spring onions

4-5 radishes

1/2 bowl of cocktail tomatoes

1 carrot

1 red onion

1/4 bunch of parsley

dressing

3 tablespoons of olive oil

2 tbsp balsamic vinegar

1 tsp mustard

1/4 tsp sugar

INSTRUCTIONS

Wash the potatoes and cut them into wedges, put them in a baking dish together with the rosemary and olive oil and bake in the oven until golden brown for 50 minutes.

Dice the bell pepper and cucumber, peel the carrot and finely chop the slices with the radishes and onion. Cut the tomatoes into quarters, cut the spring onions into rings.

Mix olive oil with balsamic vinegar, mustard, sugar and pepper in a mug with a hand blender. Press the clove of garlic and also add. Mix well again until the dressing emulsifies. Put the potatoes with the vegetables in a bowl, pour the dressing over them and mix everything well.