

Potato, Corn and Tomato Salad

Season: Summer

Type: Salad

Serves: 36 tastings

From the garden: Corn, potato, tomato & basil

Class Focus: Chopping basil and mint (stack, roll, cut & chop)



Equipment:

Large mixing bowl x 1
Medium mixing bowl x 1
Small mixing bowl x 1
Wooden spoon x 2
Whisk x 1
Medium saucepan x 1
Kitchen tong x 1
Chopping boards and knives
Measuring spoons
Baking tray x 1
Baking paper
Serving bowl x 5
Serving spoon x 5

Ingredients:

6 potatoes (skin-on, cubed - 2cm)
2 tablespoons olive oil
¼ teaspoon salt

3 ears of corn
5 cherry tomatoes (quartered)

Basil and Mint Dressing:

1 sprig basil (leaves only, finely chopped)
1 sprig mint (leaves only, finely chopped)
2 tablespoons olive oil
1 tablespoon white wine vinegar
1 teaspoon sugar
¼ teaspoon salt
10 grinds of pepper

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the **first 3 ingredients** in a medium mixing bowl, stir until evenly coated.
4. Pour into a lined baking tray, bake in the oven for 20 minutes or until cooked.
5. Boil the corns in a medium saucepan filled with hot water from the kettle for 3 minutes.
6. Remove corn from water, allow to cool and cut the corn kernels off the cob.
7. Combine all the dressing ingredients in a small mixing bowl. Set aside.
8. Put roasted potatoes, corn kernels and tomatoes in a large mixing bowl, pour over dressing. Toss well.
9. Serve into 5 large serving bowls with a serving spoon in each.