



## Warm potato & mushroom salad

Preparation: 10 minutes Cooking: 30 minutes

Serves: 4

1kg small new potatoes, quartered lengthways  
1/2cup olive oil  
salt & ground black pepper, to taste  
400g button mushrooms, halved  
1/4cup red wine vinegar  
3 tsp whole grain mustard  
1/2cup roughly chopped fresh flat-leaf parsley

1. Preheat an oven to 200°C. Line 2 baking trays with baking paper.
2. Place the potatoes onto the baking trays & lightly brush with 1 tbs oil. Sprinkle generously with salt. Bake for 30 minutes or until golden brown & crisp.
3. Heat 1 1/2tbs oil in a medium frying pan over medium-high heat.
4. Add 1/2the mushrooms & cook, stirring occasionally, for 3-4 minutes or until golden. Remove to a plate, cover with foil & set aside. Repeat using 1 1/2tbs oil & the remaining mushrooms.
5. To make the dressing, combine the remaining oil, vinegar, mustard & salt & pepper in a small bowl. Whisk well to combine.
6. Pour the dressing into the frying pan & cook, stirring occasionally, over medium heat for 1-2 minutes or until hot.
7. Place the roasted potatoes & mushrooms into a large heatproof bowl. Add the dressing & parsley & toss well to combine. Spoon into a serving bowl & serve.

Variation: Add 1/4cup drained & rinsed capers to the dressing. Add 150g steamed baby beans to the salad with the parsley & toss well to combine.