



Cooking Made Easy

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## The Ultimate HelloFresh Springtime Salad

Why 'the ultimate' we hear you cry?! Well it's just packed so full of freshness, colour, texture, flavour and goodness. In fact we were half tempted to call it a superlative springtime salad since lesser adjectives wouldn't fit. As ever, make sure you watch your nuts like a Jack Russell waiting for the postman, or else they can burn at a moment's notice!

 35 min

 veggie

 gluten free



Potatoes



Red Pepper



Chantenay Carrots



Sugar Snap Peas



Basil Pesto



Radishes



Pine Nuts



Mozzarella



Basil

Ingredients

	2P	4P
Potatoes	2	4
Red Pepper	1	2
Chantenay Carrots	1 cup	2 cups
Sugar Snap Peas	1 cup	2 cups
Basil Pesto	2 tbsp	4 tbsp
Radishes, halved	½ cup	⅔ cup
Pine Nuts	2 tbsp	4 tbsp
Mozzarella, torn 1	1 ball	2 balls
Basil	2 tbsp	4 tbsp

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Milk

Nutrition per serving: Calories: 740 kcal | Protein: 29 g | Carbs: 78 g | Fat: 36 g | Saturated Fat: 10 g



**1** Heat your oven to 200 degrees. Wash (but do not peel) the potatoes and cut into 2cm chunks. Toss the potato chunks in 1 tbsp of oil, ¼ tsp of salt and a few good grinds of pepper. Lay out on a baking tray and cook in the oven for 20-25 mins until crispy.

*cutting some into thin slices.*



**2** Cut open the red pepper and remove the core and any seeds. Cut into bite sized chunks. Toss in ½ tbsp of oil, ¼ tsp of salt and a few good grinds of pepper. Add these to the potatoes for the last 10 mins of their cooking.

**5** Toast off the pine nuts in a pan over a medium heat. **Tip:** Watch your nuts like a hawk as they can burn really quickly.



**3** Boil a large pot of water with ¼ tsp of salt. Cut the Chantenay carrots in half lengthways and cook in the boiling water for 6 mins. Add the sugar snap peas for the last 2 mins of cooking, then drain. **Tip:** You want your veg to be still ‘al dente’, meaning they still have a nice bite!

**6** Mix the mini roasted potatoes and pepper with the pesto vegetables and ¼ tsp of salt and pepper. Use the tray you used for the roasties to reduce washing up! **Tip:** For those extra presentation points, try splitting some of the sugar snap peas down the middle.



**4** When you have drained the vegetables add them into a pan and stir in the pesto. Remove the green tops from the radishes and cut them in half through the root. Cut each half in half again and add to the pan. **Tip:** Play around with presentation of the radishes, try

**7** Tear the mozzarella into bits and pick a handful of basil leaves from the stalks. Lay the spring vegetables on your plates and dot over the mozzarella and basil leaves. Finally sprinkle over the pine nuts.