



Product Spotlight: Potatoes

Potatoes have 40% less carbohydrates than pasta, 60% more vitamin C than blueberries and 80% more potassium than bananas!



4 Havarti Cakes with Preserved Lemon

Nut-based havarti cheese cakes served with a zesty preserved lemon potato salad.

 30 mins

 2 servings

 Plant-Based

27 August 2021

Herb it up!

If you have any fresh herbs in your fridge or garden, don't let them go to waste! Finely chop up parsley, dill or chives and add them into your potato salad dressing.

Per serve: **PROTEIN** 30g **TOTAL FAT** 39g **CARBOHYDRATES** 87g

FROM YOUR BOX

MEDIUM POTATOES	2-3
FALAFEL MIX	1 packet
NUT-BASED HAVARTI CHEESE	1 block
SHALLOT	1
PRESERVED LEMON PASTE	1/2 jar *
RADISHES	1/2 bunch *
SNOW PEAS	1/2 bag (75g) *
ROCKET	1 bag (60g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, maple syrup

KEY UTENSILS

frypan, saucepan

NOTES

You can peel your potatoes before dicing if you wish. We like leaving the skins on for extra flavour and nutrients.

Soak the radishes in water if you want to remove some of the peppery flavour.



1. BOIL THE POTATOES

Dice potatoes (see notes) and place in a saucepan, cover with water. Bring to a boil and simmer for 10 minutes or until tender. Drain potatoes and rinse in cold water.



2. PREPARE MIXTURE

Add falafel mix to a large bowl with **170 ml water**. Grate in havarti cheese. Stir to combine. Leave to sit for 10-12 minutes.



3. PREPARE THE DRESSING

Dice shallot. Add to a large bowl with 1 1/2 tbsp preserved lemon, **1 tsp maple syrup**, **2 tbsp olive oil**, salt and pepper. Whisk together to combine.



4. COOK HAVARTI CAKES

Heat a large frypan over medium-high heat with **oil**. Form into 2-4 cakes. Cook for 7 minutes on each side.



5. TOSS THE POTATOES

Thinly slice radishes (see notes), trim and slice snow peas. Add to bowl with dressing. Toss with rocket and potatoes until well coated.



6. FINISH AND PLATE

Evenly divide potato salad onto plates, serve with havarti cakes.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

