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WK52  
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## Summer Salad with Caramelised Peaches & Marinated Fetta

Fruit in a salad never fails to make us think of long summer days and barbeques – and this salad is perfect for both. The marinated fetta is a real treat as well! Simple and sumptuous in equal measure.



**Prep:** 10 mins

**Cook:** 20 mins

**Total:** 30 mins



level 1



low sodium

### Pantry Items



Olive Oil



Balsamic  
Vinegar



Potatoes



Peach



Rocket Leaves



Roasted Almonds



Sugar Snap Peas




Marinated Fetta  
Cheese

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2P	4P	Ingredients
400 g	800 g	potatoes, unpeeled & chopped into 2 cm quarters
½ tbs	1 tbs	olive oil *
1	2	peach, sliced into 1 cm thick wedges 
½ bag	1 bag	rocket leaves, washed 
1 packet	2 packets	roasted almonds, roughly chopped
1 packet	2 packets	sugar snap peas, trimmed & destring
1 tbs	2 tbs	balsamic vinegar *
1 tub	2 tubs	marinated fetta cheese (reserve the olive oil)

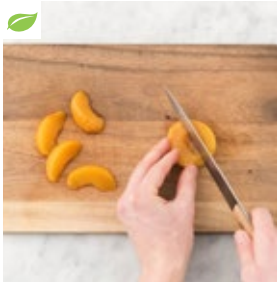
 Ingredient features in another recipe

\* Pantry Items

 Pre-preparation

#### Nutrition per serve

Energy	1820	Kj
Protein	21.4	g
Fat, total	20.1	g
-saturated	6	g
Carbohydrate	37.3	g
-sugars	9.4	g
Sodium	168	mg



**You will need:** chef's knife, chopping board, oven tray lined with baking paper, grill pan, spatula, plate, large mixing bowl and small jug or bowl.

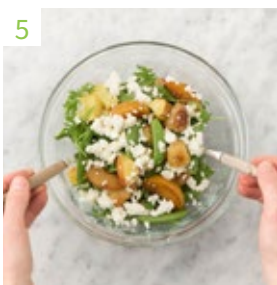
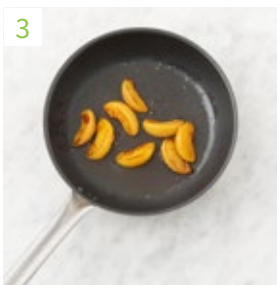
**1** Preheat the oven to **220°C/200°C fan-forced**.

**2** Lay the **potatoes** in a single layer on the prepared baking tray. Drizzle with the **olive oil** and season with **salt** and **pepper**. Cook in the oven for **20 minutes**, or until golden and crispy.

**3** Meanwhile, heat a dash of olive oil in a grill pan over a high heat. Grill the **peach** slices for **2-3 minutes** until they have noticeable grill marks. Using a spatula gently turn over halfway through the cooking. Set aside on a plate.

**4** In a large mixing bowl combine the **rocket leaves**, cooked potato, **roasted almonds** and **sugar snap peas**. In a small jug or bowl combine the **balsamic vinegar** and the reserved olive oil from the goat cheese. Season with salt and pepper. Pour over the salad and toss to combine.

**5** To serve, divide the salad between plates. Crumble over **marinated fetta cheese** and gently top with the grilled peach slices. Enjoy!



**Did you know?** Peaches have been regarded as a symbol of immortality and friendship.