

Potato and Corn Salad

Season: Summer

Type: Salad

Serves: 36 tastings

From the garden: Corn, potato, onion & basil

Class Focus: Cutting into cubes, chopping herb & cutting corn kernels off the cob



Equipment:	Ingredients:
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	4 potatoes (skin-on, cubed - 2cm) 2 tablespoons olive oil ¼ teaspoon salt 2 corn on the cob (see below instructions) <i>Basil Dressing:</i> 2 sprigs basil (leaves only, finely chopped) ¼ onion (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. Wash all the vegetables and herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 3 ingredients in a medium mixing bowl, stir until evenly coated.
5. Pour into a lined baking tray, bake in the oven for 20 minutes or until cooked.
6. Boil the corns in a medium saucepan filled with hot water from the kettle for 4 minutes.
7. Remove corn from water, allow to cool and cut the corn kernels off the cob.
8. Combine all the dressing ingredients in a small mixing bowl. Set aside.
9. Put roasted potatoes and corn kernels in a large mixing bowl, pour over dressing. Toss well.
10. Serve into 5 large serving bowls with a serving spoon in each.