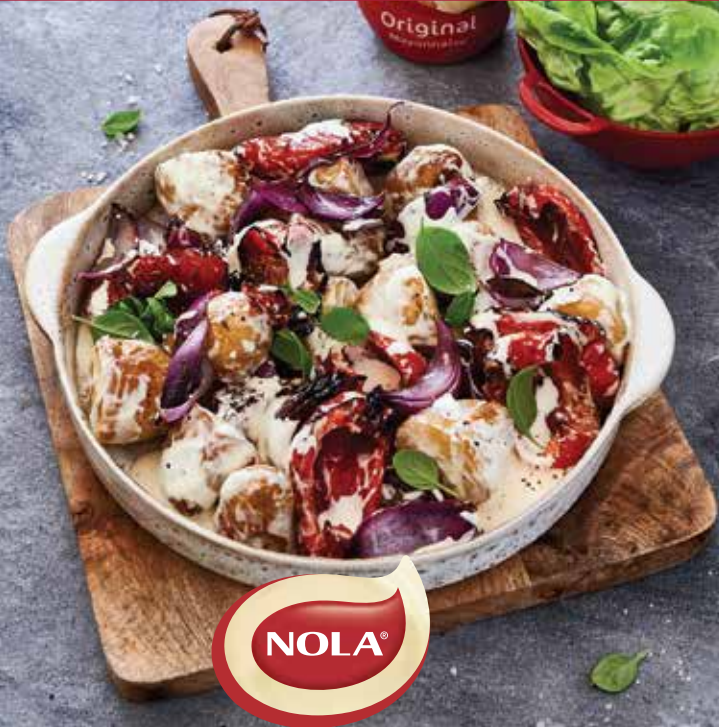


# #CREATEASTIR WITH NOLA'S ROASTED RED PEPPER AND POTATO SALAD

Elevate this amazing salad with Nola.



## INGREDIENTS

(Serves 4)

700g of potatoes

2 red peppers, deseeded and quartered

1 red onion, halved and cut into 6's

3 Tbsp (45ml) olive oil

½ cup (125ml) **Nola Original Mayonnaise**

Seasoning

Fresh basil

## METHOD

Preheat the oven to 200° C

Parboil the potatoes in lightly salted water until almost cooked through, drain and cool.

Cut in half and place with the peppers and onions on a lined baking tray and season well.

Drizzle over the olive oil and roast in the oven for 35 – 45 minutes or until golden brown and crispy.

Leave to cool for 15 minutes then toss with mayo and scatter with fresh basil leaves

