

Caesar Salad Smashed Potatoes with Jammy Eggs

SERVING
4 people

COOK TIME
55 min



Ingredients

1kg baby potatoes
2 tbsp olive oil
1 tsp garlic powder
½ tsp smoked paprika
6 eggs
230g Simply Salads Leafy Caesar Style Salad Kit
½ cup shaved parmesan
2 spring onions, finely sliced
Lemon wedges, to serve

Method

Preheat oven to 220°C (200°C fan-forced) and line a large baking tray with baking paper.

Place potatoes in a large saucepan, cover with cold water and bring to the boil. Cook for 15-20 minutes or until tender.

Drain well and arrange on the prepared tray. Use the bottom of a glass to gently squash each potato.

Drizzle potatoes with olive oil and sprinkle with garlic powder and smoked paprika. Roast for 20-25 minutes, or until golden and crispy.

Meanwhile, bring a saucepan of water to the boil. Carefully add the eggs and cook for 7 minutes for jammy yolks or 9 minutes for firmer yolks.

Transfer the eggs to cold water, then peel and halve.

Toss the Leafy Caesar Style salad kit with its dressing, reserving the topping sachets.

Arrange the smashed potatoes on a large serving platter and pile the Caesar salad over and around them.

Top with the halved eggs, spring onion, reserved salad kit toppings and extra shaved parmesan if desired. Serve with lemon wedges.

Notes:

Swap out the eggs for your favourite source of protein!