

Season: January - August

# Cool Tassie Potatoes

## Roast Potato and Chicken Salad

Serves 4

- 4 large Tassie roasting potatoes, scrubbed (such as King Edward, Royal Blue or Russet Burbank)
- 1/4 cup olive oil
- Salt flakes and freshly ground pepper
- 2 chicken breasts with bone
- 4 slices prosciutto
- 100g sliced Tassie green beans, trimmed
- 1 small shallot, finely diced
- 1 tablespoon lemon juice
- 2 teaspoons whole grain mustard
- 2 large dill gherkins, sliced

Preheat oven 200°C (fan 180°C).

Cut potatoes into large chunks. Place potatoes in a pot of boiling salted water and cook for 2 minutes. Drain and place in a roasting dish with half of the oil, salt and pepper. Add chicken breast and toss all together. Roast for 30 minutes or until chicken is cooked and potatoes crisp. Towards the end of cooking, add prosciutto slices to roasting dish and cook until crisp. Steam beans until tender. Whisk together remaining oil, shallot, lemon juice and mustard. Put the potatoes and beans in a large bowl. Slice chicken and add with dill gherkins. Drizzle dressing over.

