

MAIN COURSE

WARM NEW POTATO, PEA AND CAPRICORN SALAD



This recipe is suitable for vegetarians



SERVES 4

**750g baby new potatoes
grated zest and juice 1/2
lemon
3 tbsp extra virgin olive
oil
1 tsp Dijon mustard
100g fresh peas, podded
weight**

**4 spring onions, sliced
100g baby leaf spinach
2 x 100g Capricorn
Somerset Goats Cheese,
crumbled**

- Boil the new potatoes in lightly salted water for 15 mins or until tender.
- Meanwhile, whisk the lemon zest, juice, olive oil, mustard and seasoning together in a large bowl.
- Drain the potatoes, cutting any larger potatoes in half, and toss with the dressing whilst still warm.
- Add the raw peas, spring onions, spinach and Capricorn Somerset Goats Cheese.
- Serve immediately.

