

PESTO BABY ASPARAGUS AND POTATO SALAD

SERVES 4

INGREDIENTS

250g cherry tomatoes, halved

1 tsp sugar

2 garlic cloves, crushed

2 tbsp balsamic vinegar

2 bundles baby asparagus

500g new potatoes, halved

Salt and pepper for seasoning



For the pesto

Small handful of fresh basil leaves

½ garlic clove

50ml olive oil, or enough to loosen the pesto

Lemon juice, to taste

METHOD

- 1) Preheat the oven to 190°C/375°F. Place the halved cherry tomatoes on a baking tray, add the garlic, sugar, and balsamic vinegar and cook for one hour then remove and set aside.
- 2) Turn the oven up to 200°C/400°F. Trim the ends of the asparagus and place on a baking tray. Drizzle with oil, season and roast in the oven for 6-8 minutes.
- 3) Meanwhile, boil the halved potatoes until cooked through, drain and set aside.
- 4) Add the basil leaves to a blender along with half a clove of garlic. Drizzle in olive oil while blending until you reach a loose consistency. Add lemon juice and season to taste with salt and pepper.
- 5) Combine asparagus spears, potatoes, and cherry tomatoes in a large bowl, dress with the pesto, and serve.

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