

Roasted New Potato Salad with Lentils + Herb Dressing

1 kg new potatoes

1 tablespoon avocado oil

1 teaspoon sea salt

2 cups cooked french lentils

2 cups fresh spinach

Herb Dressing:

1/3 cup extra virgin olive oil

1/4 cup dill, finely chopped

1/4 cup chives, finely chopped

2 tablespoons white wine vinegar

1 teaspoon dijon mustard

1/2 teaspoon honey or maple syrup

1/2 teaspoon sea salt

1/2 teaspoon black pepper

Preheat the oven to 400F/200C and line a baking tray with parchment paper.

Potatoes:

Scrub the potatoes and cut any larger ones so that they're all roughly the same size.

Coat with the avocado oil and salt and roast for 50-60 minutes, or until golden.

To make the dressing:

Add the dill and herbs to a small bowl or jar.

Add the remaining ingredients and stir to combine.

To assemble the salad:

Place the hot potatoes in a large bowl with the lentils and spinach.

Pour the dressing over top and stir until the potatoes are fully coated with dressing and the spinach is wilted.

Serve warm or cold.

It will keep in the fridge for up to three days.