

CRUSHED ROASTED POTATO & SALSA VERDE SALAD P

Give this a try if (like me) you are not a fan of potato salads made with mayo. I love serving it with the [Porchetta Sandwiches](#) and [Apricot Frangipane Galette](#), as a Sunday roast picnic.

Serves 4–6

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Prep 5 mins

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Cook 1 hour 15 mins

1 kg (2lb 4oz) medium new potatoes large pinch of crushed red chillies 2 tbsp olive oil sea salt

For the salsa verde

1 tbsp salted capers, rinsed, squeezed dry and chopped

2 anchovy fillets, chopped

2 garlic cloves, finely chopped

25g (1oz) bunch flat-leaf parsley, leaves only, chopped

25g (1oz) bunch mint, leaves only, chopped

grated zest of 1 unwaxed lemon

3 tbsp extra virgin olive oil

1 tbsp red wine vinegar

2 tsp Dijon mustard

Preheat the oven to 200°C (180°C fan)/400°F/gas 6. Cook the potatoes in a pan of salted boiling water for 20–25 minutes until cooked through. Drain well.

Tip the potatoes into a large roasting tin (pan) and use the back of a fork (or the heel of your hand if the potatoes are cool enough) to gently push down on the potatoes, crushing them slightly without breaking them apart completely. Season with salt, scatter with crushed chillies, then drizzle with the 2 tbsp olive oil. Roast for 40–45 minutes, turning halfway through cooking, until golden and crispy.

Meanwhile, combine all the ingredients for the salsa verde. I like to keep mine quite chunky, to keep the flavour of separate ingredients distinct, but you can chop finely, or even whizz in a food processor, if you prefer.

Transfer the roasted potatoes to a large bowl and toss through the salsa verde. Do this while the potatoes are still warm, so they soak in all the flavours of the dressing. Set aside to cool before packing. Ideally, make the salad on the day of your picnic, so it keeps its crunch, but it can also be made a day ahead and chilled in the fridge, in which case take it out of the fridge in time for it to come to room temperature before eating.