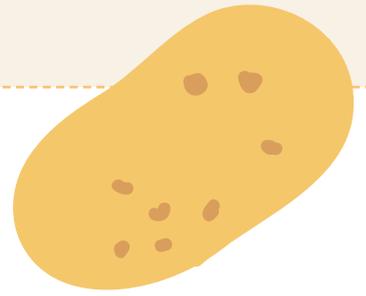


NEW POTATOES

Try out these recipes!



Creamy New Potato & Leek Curry

Serves 10

Saffron Recipe Code: R07345

Ingredients:

- 2.5 kg New Potatoes, Halved
- 4 Large Leeks, Sliced
- 2 Onions, Chopped
- 3 Garlic Cloves, Minced
- 1 tbsp Grated Ginger
- 3 tbsp Mild Curry Powder
- 400 ml Coconut Milk
- 400 ml Vegetable Stock
- Salt and Pepper to taste

Method:

1. Heat a splash of oil in a large pan over medium heat. Add the onions, garlic and ginger and sauté for a few minutes until softened.
2. Add the sliced leeks and cook gently for 5 minutes, stirring occasionally.
3. Sprinkle in the curry powder and cook for 1 minute.
4. Add the diced potatoes, then pour in the coconut milk and vegetable stock. Bring everything to a gentle boil, then reduce the heat and simmer for 25–30 minutes, until the potatoes are tender and the sauce has thickened.
5. Season to taste with salt and pepper.
6. Serve hot with fluffy rice or warm flatbreads

New Potato, Green Bean and Herb Salad

Serves 10

Saffron Recipe Code: R07346

Ingredients:

- 2.5 kg New Potatoes, Halved or Quartered if Large
- 500 g Green Beans, Trimmed and Halved
- 1 Small Red Onion, Finely Sliced
- 4 tbsp Olive Oil
- 3 tbsp White Wine Vinegar or Lemon Juice
- 3 tbsp Fresh Parsley, Chopped
- 3 tbsp Fresh Chives, Chopped
- Salt and Black Pepper to Taste

Method:

1. Bring a pot of salted water to a boil. Add the new potatoes and cook for about 15 minutes or until tender. Drain and keep warm.
2. While the potatoes cook, blanch the green beans in boiling water for 2–3 minutes, then transfer them to a bowl of cold water to stop the cooking. Drain well.
3. In a large bowl, combine the warm potatoes, green beans, sliced red onion and freshly chopped herbs.
4. In a small bowl, whisk together olive oil, vinegar, salt and pepper. Pour over the salad and toss gently to coat.
5. Serve warm or at room temperature.

If making these recipes at home, please refer to the packaging on the products you use for accurate allergen information

Compared to an average packed lunch an Accent school meal contains:

15% LESS SATURATED FAT

2X THE FIBRE

46% LESS SALT

1/2 THE FREE SUGARS