

CRISPY POTATO, AVOCADO, BABY GREENS AND POMEGRANATE RUBIES



Serving: 4

Cooking Time: Not Specified

Prep Time: 30 min

INGREDIENTS

- 2 potatoes, peeled and cubed
- 200g baby salad
- 40g rocket salad
- 1 avocado, sliced

- 20ml (4 tsp) pomegranate rubies
- ½ chilli, seeded and chopped
- 5ml (1 tsp) honey
- 30ml (2 tbsp) lime juice
- Salt and freshly ground black pepper, to taste

INSTRUCTIONS

Heat oil deep enough to deep-fry the potatoes and drain well. Leave to cool completely. Arrange the salad, avocado and feta on a serving dish. Mix the dressing ingredients (pomegranate, olive oil, chilli, honey, lime juice) well together and drizzle over the salad. Sprinkle with the pomegranates and serve.