

Spud Surprise



TIP
Try using roasted sweet potato or pumpkin as an alternative to potato



Ingredients

- 6 medium potatoes
- 2 apples
- 1/2 cup sultanas
- 4 sticks of celery
- 1 punnet cherry tomatoes
- 1/3 cup Greek yoghurt
- 1/4 cup low fat coleslaw dressing
- Small bunch parsley or basil



Equipment

- Large pot
- Stove top
- Chopping boards
- Knives
- Measuring cups
- Large mixing bowl
- Large spoon
- Kitchen scissors

How to make it



1. Wash potatoes and cook whole in boiling water or microwave until just tender. Allow to cool.



2. Wash apples, celery and tomatoes. Cut apples into quarters and remove core, then cut into 1cm cubes.



3. Slice celery into small pieces. Cut cherry tomatoes in half. When potatoes have cooled cut into 1cm cubes.



4. Combine potatoes, apple, celery, tomatoes and sultanas into large mixing bowl. Remove stems from herbs, then use scissors to cut herbs into bowl.



5. Measure out yoghurt and coleslaw dressing into bowl and stir through gently.



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