



Roasted Potato Cabbage Salad

with Cheese Toasts



20-30min



2 Portions

This warm winter salad has all our favourite players. We wilted red cabbage until it just starts to soften. But don't worry, it still offers plenty of crunch. Tossed with crispy roasted potatoes, toasted walnuts and tender raisins, this is a salad as pretty as it is delicious. Oh, and we whipped up a simple but irresistible cheesy toast to go alongside.

What we send

- aioli ^{3,7}
- smoked cheddar ⁷
- sourdough bread ¹
- raisins
- red cabbage
- shallot
- walnuts ¹⁵
- thyme
- potato

What you'll require

- olive oil
- salt and pepper
- white wine vinegar ¹⁷

Utensils

- baking paper
- Colander
- grater
- large saucepan
- mandoline (optional)
- small saucepan
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

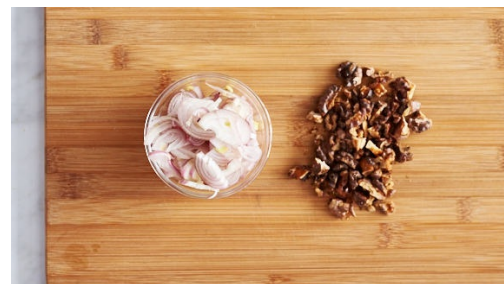
Nutrition per serving

Energy 795.0kcal, Fat 45.3g, Proteins 18.4g, Carbs 74.0g



1. Roast potatoes

Preheat oven to 220C. Cut **potatoes** into wedges and toss with 2 tbs **oil** and **salt and pepper** on a lined oven tray. Strip leaves from half of the **thyme** sprigs and add leaves to tray. Roast for 20-25 mins until the potatoes are golden and tender.



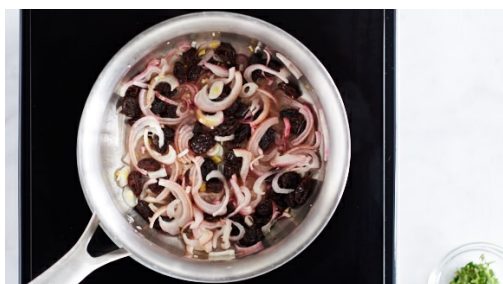
2. Toast walnuts

Meanwhile, place the **walnuts** on a separate lined oven tray and bake for 6-8 mins until toasted. Set aside to cool, then coarsely chop. Thinly slice the **shallot**.



3. Wilt cabbage

Slice the cabbage as thinly as possible (use a mandoline if you have one). Bring 125ml ($\frac{1}{2}$ cup) water to a simmer in a large saucepan. Add the cabbage and $\frac{1}{4}$ tsp **salt**. Cover and steam for 2-3 mins until slightly wilted. Drain, then toss with 2 tsp **white vinegar** in a large bowl.



4. Prep shallot and raisins

Meanwhile, place 2½ tbs **vinegar** in a small saucepan. Cover and heat until simmering. Add **shallot, raisins** and $\frac{1}{4}$ tsp **salt**. Simmer for 1-2 mins then remove from heat. Pick the **thyme** leaves from the remaining sprigs.



5. Assemble toasts

Slice the **bread** into four slices. Coarsely grate the **cheese**. Combine the cheese and the **aioli** in a small bowl. Season with **pepper** and spread over the sliced bread. Cut each slice in half and place on a lined oven tray.



6. Get ready to serve

Bake the **bread** for 5-10 mins until the **cheese** is melted and bubbling. Add **walnuts, shallot vinegar mixture, remaining thyme** and 1 tbs **oil** to the **cabbage**. Scrape **potatoes** and any oil into the bowl and toss to combine. Season with **salt and pepper**. Cut **toasts** in half and serve with **salad**.