



ROASTED BABY POTATOES SERVED WITH ROASTED RED PEPPER, BASIL & BLACK PEPPER VEGAN MAYO

INGREDIENTS

FOR THE RED PEPPER MAYO:

1.5kg Sweet red peppers
130g Olive oil
30g Salt
150g Basil
15g Black pepper, freshly cracked
30ml Red wine vinegar
800g Hellmann's Vegan Mayo

FOR THE BABY POTATOES:

3kg Baby potatoes
150g Olive oil
25g Salt

METHOD

FOR THE RED PEPPER MAYO

- Place the peppers on to an oven tray, place into the oven and roast at 200°C for 30 minutes or until charred and blistered.
- Remove the peppers from the oven, place into a bowl and cover with cling film and allow the skins to steam off for 30 minutes.
- Rub the any remaining skin from the peppers and remove stalks and seeds then roughly chop and allow to cool.
- Add the peppers, olive oil, basil, black pepper and vinegar to a blender and blitz until smooth then mix through the HELLMANN'S Vegan Mayo.

FOR THE BABY POTATOES

- Place the potatoes into a bowl and toss with olive oil and season with the salt.
- Pour the potatoes into an oven tray and roast at 200°C for 30 minutes or until tender.
- Remove the tray from the oven and serve with the roasted red pepper, basil, and black pepper vegan mayo.

