



## Insalata de strada (Street market salad)

Serves: 24 – 30 tastes

Source: Adapted from Jamie's Italy, Jamie Oliver



### Ingredients

500g new potatoes  
Sea salt and freshly ground pepper  
1 crunchy lettuce, torn into pieces  
1 handful of mint leaves, torn  
1 handful of parsley, torn  
1 cucumber, diced  
1 stick of celery, sliced thinly  
2 carrots, peeled into long ribbons with a peeler  
1 spring onion, sliced

### Dressing

3 tablespoons white wine vinegar  
Juice from 1 orange  
6 tablespoons olive oil  
Big pinch of dried oregano  
Salt and pepper

### Equipment

Chopping boards  
Knives  
Salad spinner  
Peeler  
Large and small mixing bowls  
Whisk  
Saucepan  
Colander  
Juice squeezer

### What to do:

- Wash and cut the potatoes into 2cm pieces
- Place in a pan of salted simmering water, cook until nice and tender – the softer the better – whilst still holding their shape
- While your potatoes are cooking wash and spin dry the lettuce and mint and parsley, tear them into bite size pieces and place in the large mixing bowl
- Slice the celery and spring onion and add to the lettuce
- Peel the carrot into ribbons and add to the lettuce
- Dice the cucumber, add to the lettuce
- Juice the orange
- For the dressing, mix the orange juice and vinegar in a bowl with a whisk
- Add the oil and whisk to combine
- Add the oregano and season with salt and pepper
- Drain the potatoes once cooked, allow them to sit in the colander for 5 minutes – so any excess water will evaporate
- Throw them into the salad (while they are still warm), along with the dressing and toss together well.
- Divide into serving bowls and serve