



## Gluten Free Urban Appetite Avocado Dressing with Kumara and Potato Salad and Garlic Chives

750g boiling potatoes  
500g kumara  
1/3 cup olive oil  
1 small red onion, about 100g, sliced  
thinly  
¼ cup finely chopped fresh Garlic  
Chives (Normal Chives are fine if you  
can't get Garlic Chives)  
¼ cup lemon juice  
[150-200ml Urban Appetite Avocado  
Dressing](#)



### Method

In two separate pots filled with salted cold water place chunky diced potatoes in one and chunky diced Kumara in the other. You can peel them but I usually clean the skins and cook with skin on.

Bring the pots to a simmer and cook till they are tender but not fully cooked. The Kumara will generally cook faster than the potatoes. Drain and when cool enough pat dry on paper towels.

Preheat your grill or BBQ and place Potatoes and Kumara pieces on a single layer and brush with Olive oil and grill, in batches if required, until browned.

While they are grilling combine remaining oil, onion, chives, juice, Urban Appetite Avocado Dressing in large bowl. Then add the warm grilled potato and kumara then toss gently to combine.

Tip: I quite often add 1cm off the bone ham cubes to make this a yummy brunch on a Sunday Morning. I have also done it with chunky shredded cold roast chicken from the night before.