

BBQ Roasted Potato Salad

INGREDIENTS FOR FOUR

1 x small red onion

1kg Royal Blue Potatoes

salt

2Tbsp extra-virgin olive oil

300gm baby tomatoes (cherry, grape or roma)

2tsp extra virgin olive oil extra
black pepper

BBQ DRESSING

2 Tbsp barbeque sauce

2Tbsp egg mayonnaise

3tsp lemon juice

2tsp honey

½ tsp smoked paprika

10gm fresh dill, coriander and/or flat
leaf parsley

METHOD

1. *Up to 24 hours in advance* (if possible), peel red onion and finely chop to yield 3 to 4 tablespoons. Rinse onion pieces and place in bowl immersed in cold water. Place bowl in fridge for up to 24 hours. The longer it is soaked the milder the onion becomes.
2. When ready to make this recipe, half fill medium saucepan with water and add a couple of large pinches salt. Cover and bring to a rolling boil. Pre-heat oven to 200°C. Place empty large roasting pan in oven during heating so it will be hot when potatoes are added.
3. Cut potatoes into 3cm even size chunks. Place in saucepan and ensure heat is on high to quickly bring back to a boil. Time 6 minutes once boiling. Drain off water and keeping lid on pan, shake to fluff edges of potatoes. Add olive oil to hot roasting pan and immediately add potatoes, scatter with another good pinch salt. Roast for 25 to 30 minutes, until golden. Shake pan after about 20 minutes, tossing potatoes to colour all over. Once ready, remove from oven.
4. Meanwhile, cut cherry tomatoes in half. Season with good pinch salt and pinch pepper and toss in bowl with extra olive oil. Tip onto medium baking tray lined with non-stick baking paper. Jiggle tray so tomatoes are in a single layer and roast for 20 minutes, until collapsed and starting to colour. Remove from oven.
5. While vegetables are roasting prepare dressing. Place BBQ sauce, mayonnaise, lemon juice, honey and paprika in bowl and using flat whisk, blend ingredients together.
6. Finely chop chosen fresh herb/s.
7. On serving, pour a third of dressing on the base of large serving platter, place half amount of warm potatoes and tomatoes on top. Scatter over half of drained red onion and half chopped herbs. Drizzle with another third of dressing. Top with remaining potatoes, tomatoes and onion. Drizzle with reminder of dressing and scatter with rest of herbs.
8. Serve while warm.



COOKS NOTES: [Matters of Taste's Collective](#) online membership has unlimited access to hundreds of our recipes all with accompanying videos. Brimming with our tips and hints as well as clear instructions (along with a bit of fun!) this online cooking resource is perfect for WA locals with relevant and interesting information that you'll keep referring to time and time again. Check all tips for this recipe on my blog article on our website.