

Lemony Roasted Potato and Avocado Salad



Ingredients

- 7 medium yellow potatoes
- 3 ripe avocados (cut into cubes)
- Zest from 2 lemons
- Juice from 2 lemons
- 6 thin slices of lemon
- 1 head of garlic (separated, peeled and minced)
- 1½ teaspoons sea salt
- 1 teaspoon pepper
- ⅓ cup olive oil

Serves 4-6

Preparation

1. Chop potatoes into large chunks and place them in a Ziploc type bag. Add all remaining ingredients to the bag, save the avocados and the thin slices of lemon.
2. Close the bag and suck out any air. With your hands massage the marinade into the potatoes and place in the fridge overnight (12 hours is ideal... but the longer the better! ...up to three days).

Credit

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