

Taewa with kawakawa pesto

Recipe by Sarah James

Ingredients

1kg waxy potatoes
2 teaspoons sea salt, divided, plus more to taste
A large bunch of greens of your choice
A small bunch of NZ spinach leaves
2 kawakawa leaves
1 small clove garlic
1/4 cup olive oil

Instructions

1. Wash the potatoes. Cut into bite sized 2-3cm pieces, leaving the skin on.
2. Place potato pieces in a medium saucepan, sprinkle with 1 teaspoon salt, and cover with cold water.
3. Bring to a boil and cook until just tender.
4. Drain the potatoes and spread out onto a tray to cool.
5. Meanwhile, chop greens, kawakawa leaves, and garlic very finely, until it almost resembles a paste.
6. Whisk together greens, garlic, 1 teaspoon salt, and olive oil to make the pesto.
7. Mix the pesto with the potatoes gently. Taste and add more salt if necessary.
8. Enjoy!