

Less than 1 hour

Serves 4-6

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Ingredients

- 750g medium potatoes, unpeeled
- ½ cup (125ml) olive oil
- ½ packet (100g) baby spinach
- 1 small red onion, finely sliced

Dressing:

- ¼ cup (60ml) olive oil
- ¼ cup (60ml) white balsamic vinegar
- 2 Tbsp (30ml) mustard
- 2 Tbsp (30ml) honey
- 2 cloves garlic, crushed
- Salt and milled pepper

Method

1. Boil potatoes in salted water for 10 minutes, then drain.
2. Halve potatoes and brush with olive oil.
3. Grill over hot coals for 2-3 minutes a side until lightly charred.
4. Place dressing ingredients in a jar and shake well to combine. Season.
5. Toss piping-hot potatoes with dressing, spinach and onion in a bowl before serving.

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