

Favourite festive ways with potatoes.

Perfect potatoes for summertime family meals.

- Choose the best waxy boiling or salad potatoes available.
- Leave the skins on, they are washed and ready, no peeling required.
- Gently simmer until tender without over boiling and they will hold their shape well. Cut into halves or quarters. They cook quicker, helping retain their nutritional value.
- Drain off the water when cooked and place back on the heat briefly to dry the potatoes. Add a little olive oil... delicious!
- Add chopped mint or chives when you serve.
- Toss cooked potatoes into your favourite summer salad.
- Serve cold potatoes anytime for a family snack.



Perfect roast potatoes.

- Choose the best floury roasting potatoes available.
- Leave the skins on and make sure your potatoes are really dry before you put them in the oven.
- Cut potatoes, spray with a little oil and roast in a pre-heated oven at 180°C until tender and fluffy on the inside and golden crunchy on the outside.

Bake a potato, make a meal.

- Pierce potatoes with a knife and bake in the oven until tender. Cut across the top, squeeze out the flesh and add your favourite toppings.
- Or, scoop out the flesh, mix it with favourite family fillings, pile it back in the skin and grill until golden brown.

Potatoes on the barbie.

- A kiwi tradition. Wrap each potato in thick foil and cook on the BBQ grill or embers of a camp fire until tender. Turn them a few times when cooking.



Warm Perlas Potato, Spinach & Bacon Summer Salad

INGREDIENTS
500g whole Perlas potatoes (or potatoes suitable for boiling)
1 tbspn olive oil
240g pack lean bacon, chopped
2 tbspn white wine vinegar
2 tspn clear honey
225g baby spinach leaves
salt and freshly ground black pepper

METHOD
Place the potatoes in a pan of lightly salted boiling water. Cover and simmer for 10 minutes or until tender. Drain and allow to cool slightly. Meanwhile, heat the oil in a large frying pan and fry the bacon until crispy. Add the potatoes and fry for 1-2 minutes. Add the vinegar, honey and seasoning and cook for a further minute. Allow to cool slightly before tossing onto the spinach leaves. Serve immediately.
Serves 2-4



Family growers of fresh produce for over three generations, AS Wilcox & Sons draw on their experience and dedication to bring the freshest, tastiest potatoes to families around New Zealand.

