



Honey Mustard Kumara Salad

 Prep time: 10 Minutes
 Cook time: 20 Minutes
 Serves: 6-8



Ingredients

800g - 1 kg kumara

2-3 cups **Wattie's frozen Chuckwagon Corn Mix**

1 red onion, finely sliced

3 cups baby spinach, rocket or mesclun mix

3 hard boiled eggs, peeled & quartered

½ cup 250ml bottle **Eta Lite & Free Honey Mustard Dressing**

Method

1. Cook kumara in boiling water until tender, drain and set aside to cool. Roughly chop and place in a serving dish.
2. Cook **Wattie's frozen Chuckwagon Corn** for 2-3 minutes in the microwave or a saucepan until just cooked. Drain any excess water.
3. When kumara and vegetables are cool toss gently together with onion, baby spinach and eggs.
4. Just before serving toss through the **Eta Lite & Free Honey Mustard Dressing** and serve alongside your favourite BBQ meat or chicken.

