Insalata Toscana

NIBBLEDISH CONTRIBUTOR

Ingredients

350g slab of **Roast Beef**, diced
4 medium **Potatoes**, diced
3 large **Sage** leaves
3 medium **Roma tomatoes**, diced
3 small **Shallots**, chopped
1 Tbsp **Red Wine Vinegar**
1 tsp **Crushed Red Pepper**
1 Tbsp **Salted Capers**
Handful of **Flat Leaf Parsley**, chopped
Handful of **Rockets**
EVOO
Fleur de Sel
Freshly Cracked Black Pepper

Instructions

Boil potatoes in salted boiling water, sage leaves and some EVOO until al dente. **Drain** and set aside. **Whisk** EVOO, vinegar, crushed pepper, fleur de sel and pepper. **Combine** everything, toss and season. Enjoy.