

**Ham and Crisp Potato Salad**

**Ingredients**

* 1kg baby new potatoes, halved
* 2 teaspoons olive oil
* 1 tablespoon Lemon Pepper Seasoning
* 180g green beans
* 400g lean leg ham, thinly sliced
* 200g mixed lettuce leaves
* 1 large (300g) avocado, chopped
* ½ cup (125m1) orange juice
* 2 tablespoons lemon juice
* 2 teaspoonsDijonmustard
* 1 teaspoon balsamic vinegar
* 1 clove garlic, crushed
* 1 teaspoon sugar

**Method:**

* Combine potatoes, oil and Seasoning in baking dish, bake in very hot oven 45 minutes or until browned. Boil beans until just tender; drain, rinse under cold water. Combine potatoes, beans, ham, lettuce and avocado in bowl. Combine remaining ingredients in jar; shake well. Drizzle over salad just before serving.