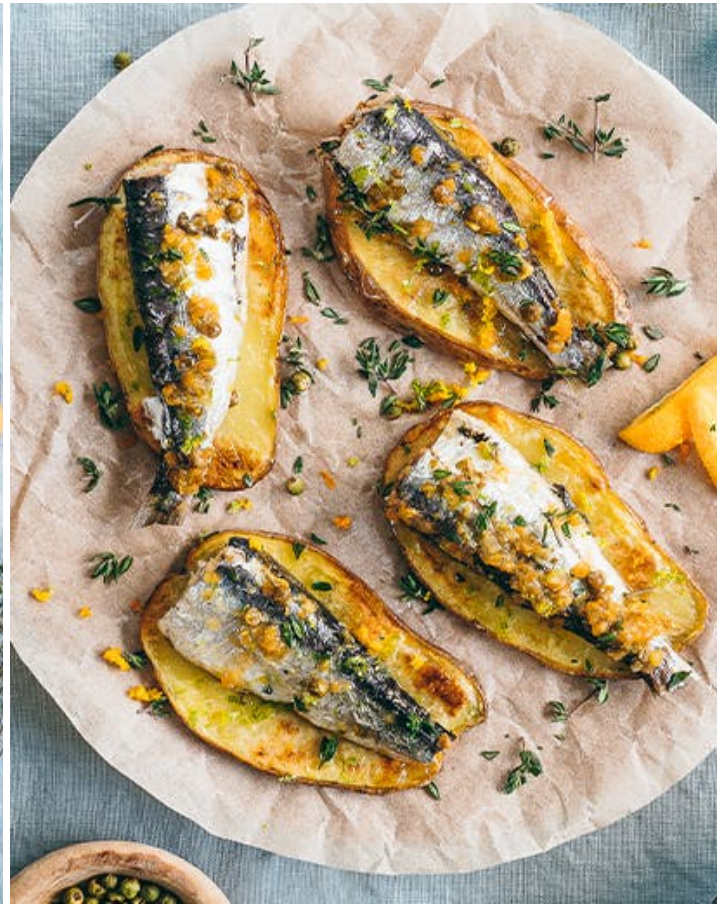


Sardines with pepper and kumquat, white sauce



4 people

40 min preparation time

30 min cooking time

All ingredients

2 tins of 115g la belle-iloise Sardines with Pepper and Kumquat

100g firm-fleshed potatoes

2 handfuls of lettuce or oak leaf salad

100g Greek-style yoghurt

Salt and pepper

Steps

- 1- Cook the potatoes in their skins in salted water, then drain and leave to cool
- 2- Cut the potatoes lengthwise into 5 mm thick slices
- 3- Place a few salad leaves on each plate, the potato slices and two sardines on top
- 4- For the sauce, mix the sardine juice with the yoghurt and serve it separately so that everyone can help themselves