

**List of ingredients**

1kg kumara, peeled  
2 oranges  
1 red onion, thinly sliced in rings  
2 Tbsp white wine vinegar  
2 Tbsp oil  
Salt  
Black pepper, freshly ground

*Feeds 4 people.*

**How to cook the dish**

1. Chop kumara into medium sized dices. Cook kumara in boiling, salted water for 10 minutes or until tender. Drain well and set aside to cool.
2. Grate zest from oranges using the fine grater side and reserve. Cut the peel and pith from the oranges and discard, then cut the flesh into segments. Do this over a bowl so you can catch the orange juice. Reserve the orange juice.
3. Add sliced red onion, orange segments, juice and zest to the kumara.
4. Mix together the vinegar and oil and season with salt and pepper. Pour over the salad and toss well and serve.

This salad can be served warm or hot.