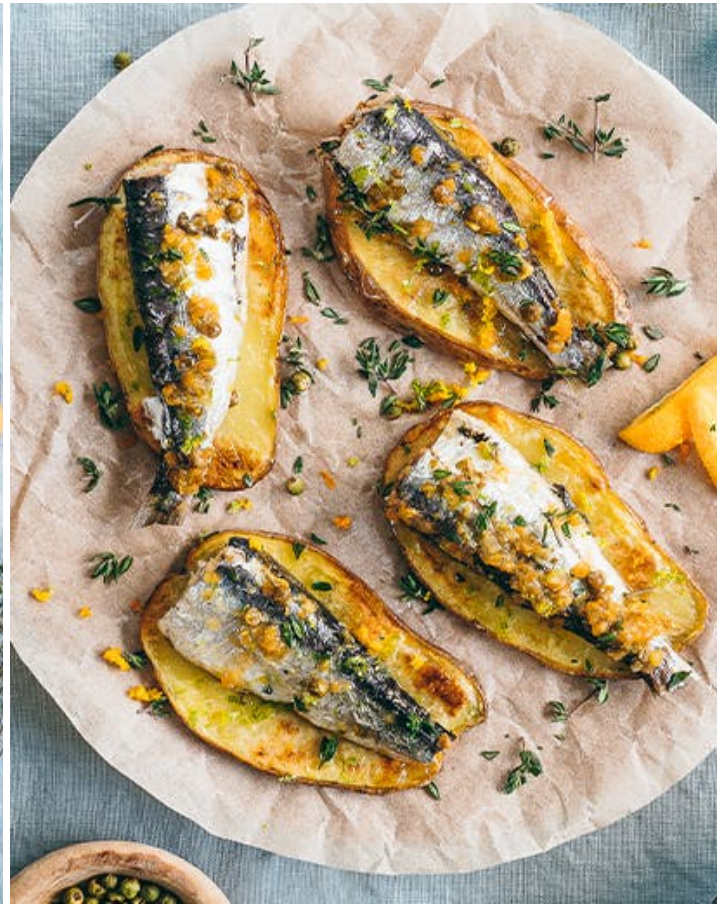


# Sardines with pepper and kumquat, white sauce



4 people

40 min preparation time

30 min cooking time

## All ingredients

**2 tins (115 g each)** of la belle-île Sardines with Pepper and Kumquat

**100 g** firm-fleshed potatoes

**2** handfuls of lettuce or oak leaf salad

**100 g** 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