

Potato Salad

Printed from Potato Recipes at <http://www.potatorecipes.co.uk/>

This recipe for potato salad is really, really simple. Serve this with cold cuts of meat and a green salad in the summer.

Ingredients:

500g new potatoes
1 banana shallot
Handful fresh parsley
4 tbsp. salad cream
2 tbsp. malt vinegar
Salt and pepper
1 tsp. grainy mustard

Directions:

1. Cut the potatoes into small chunks and place them into a pan of cold water. Bring them to the boil and then cook for 15-20 minutes or until just fork tender.
2. Once cooked, drain them and shake them a bit to rough up the edges.
3. Finely dice the shallot and finely chop the parsley.
4. Mix together the salad cream, vinegar, salt and pepper and mustard. Mix the onion, potato, parsley and dressing together, whilst the potatoes are still warm, and then leave the salad to cool down before serving it.

Author: Laura Young