

CLASSIC POTATO SALAD IN MAYONNAISE



Author:

Serving: -

Cooking Time: -

Prep Time: -

INGREDIENTS

- 500g potatoes (peeled and cubed)
- Water to boil
- 3 eggs boiled (chopped)
- 1tsp arromant
- A cup of mayonnaise
- 2 grated carrots

INSTRUCTIONS

1. Boil potatoes in your pot for at least 20 minutes till soft
2. Remove and set aside to cool
3. Add arromant, eggs, carrots and mayonnaise

Tip: to taste the perfect cooked potato for a potato salad, the potatoes needs to be soft on your teeth when eating, not hard and not flaky