

EASY PEASY POTATO SALAD



Serving: 8

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 4 large potatoes (720g) with skin

- 1 medium red onion
- 5ml (1 tsp) coarse salt
- Black pepper, to taste
- 250ml (1 cup) mixed herbs (coriander and parsley)
- 2 boiled eggs, chopped
- 125g mushrooms, sliced
- 45ml (3 tbsp) lite mayonnaise
- 125ml (½ cup) low fat plain yoghurt
- 30ml (2 tbsp) lemon juice
- 1 bunch of rocket, for garnishing

INSTRUCTIONS

1. Par-boil potatoes in their skin until soft but not crumbly.
2. Remove from pot and cool before sliced into cubes. In a bowl, toss together potatoes, onions, herbs, raw mushrooms and eggs and season with salt and black pepper.
3. In a separate bowl, mix the mayonnaise, yoghurt and lemon juice before pouring over the potato mixture and tossing well. Serve garnished with a handful of fresh rocket leaves.