

POTATOES, STRING BEANS, GARLIC AND OREGANO SALAD



Serving: 4

Cooking Time: Not Specified

Prep Time: 45 min

INGREDIENTS

- 500g baby potatoes

- 250g (1 punnet) string beans trimmed
- **Dressing:**
- 45ml (3 tbsp) olive oil
- 15ml (1 tbsp) red wine vinegar
- 1 chilli, seeded and finely chopped
- 1 garlic clove, crushed
- 45ml (3 tbsp) fresh oregano, leaves only chopped

INSTRUCTIONS

1. In plenty of salted boiling water, cook the potatoes until tender. With a slotted spoon remove the potatoes and set aside.
2. In the same boiling water add the beans and cook until tender and drain.
3. For the dressing, mix all of the ingredients well together. Put the potatoes in a mixing bowl and toss through the dressing. Then mix in the beans.
4. Leave to stand until the mixture reaches room temperature, for about 30 minutes before serving.