

## HERBED AND CREAMY POTATO SALAD WITH CHIVES



**Serving:** 6

**Cooking Time:** 20 minutes

**Prep Time:** 10 minutes

### INGREDIENTS

- 1kg Mediterranean potatoes, skin on

- 30ml (2 tbsp) wholegrain Dijon mustard
- Juice and finely grated zest of 1 lemon
- 30ml (2 tbsp) red wine vinegar
- 125ml (½ cup) olive oil
- 5 spring onion, sliced
- 125ml (½ cup) fresh flat-leaf parsley, roughly chopped
- 30ml (2 tbsp) fresh mint, roughly chopped
- 30ml (2 tbsp) fresh dill, roughly chopped
- Salt, to taste

## INSTRUCTIONS

Tips: Salads are great for a quick meal in summer, with not that much preparation but with delicious results

1. In plenty of salted boiling water, cook the potatoes until just tender, for (+/- 15 minutes). Drain and set aside to cool completely and spoon into a large mixing bowl
2. Whisk the mustard, zest, juice, vinegar and oil well together. Season to taste then pour half of the dressing over the potatoes and toss to combine. Leave to rest for 5 minutes
3. Mix in the spring onions and fresh herbs and very gently toss adding the remaining dressing as you are going along. Salad is served cold