

POTATO AND SEAFOOD SALAD



Serving: 4

Cooking Time: 20 minutes

Prep Time: 10 minutes

INGREDIENTS

- 1 x 400g mixed seafood packet

- 3 potatoes with their skin on boiled and quartered
- 2 celery sticks, finely chopped
- 1 green pepper, seeded and chopped
- 1 carrot, sliced
- 20 green olives

INSTRUCTIONS

1. Boil the seafood in plenty of salted boiling water for a second. Drain well and leave to cool completely.
2. In a serving bowl, add the celery, green pepper, carrot and olives and toss through the seafood and potatoes. Top with a reduce oil mayonnaise and serve.

This salad is also delicious done with just prawns.