

POTATO SALAD

Ingredients

200g new potatoes
15g fresh dill
1 spring onions
30ml mayonnaise/
Vinegarette

Optional Ingredients

30g frozen sweetcorn
½ tsp mustard powder
½ tsp mild curry powder

Method

Start

Boil the potatoes in salted water for 20 mins until just cooked, drain, then cool. If you are using sweetcorn, add this to the saucepan 5 minutes before you take it off the heat.

While potatoes are boiling, wash and cut up the spring onions and dill.

Once the potatoes have cooled cut the potatoes in half and place them into a mixing bowl. Add the spring onion and dill.

Add the may mayonnaise and stir all the ingredients together.

STOP

Serve as a side dish with dinner, or include in a delicious picnic.