




dollop.

Easy Potato Salad



Serves

8



Prep Time

20 mins



Cook Time

15 mins

It's a classic for a reason! Also great because you can prepare the day before.

Ingredients

6 large potatoes

**1 large spring onion,
white and green parts,
finely sliced**

Sea salt

For the dressing

**1/2 cup good quality
mayo (like kewpie)**

1 tbspn Dijon mustard

Juice half a small lemon

Sea salt & black pepper

Method

1. Peel and dice the potato into 1.5 cm cubes. Place in a large saucepan and just cover with cold water. Add salt, bring to the boil and cook until tender (check how easily a knife slides in to determine this). Drain the potatoes and set aside to cool.
2. In a large bowl, whisk the ingredients for the dressing until well combined.
3. Once the potatoes are cool, toss through the dressing and the spring onion.
4. Serve within an hour at room temperature, or transfer to an airtight container and refrigerate until ready to serve.



Notes & Serving Suggestions

- You can make the potato salad the day before.
- Add cooked diced bacon or diced hard boiled eggs if you like to “bolster” the salad a little more.
- Leftover potato salad will keep for 2 - 3 days in the fridge.

@dollopbyvicki

