

Speedy Potato Salad

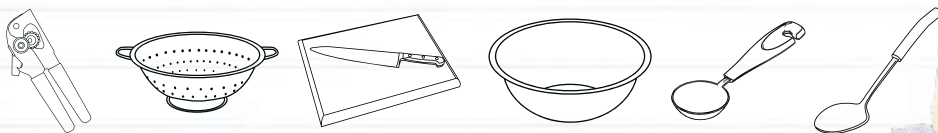


Ingredients

1 large can new potatoes
2-3 spring onions

2 x 15ml spoons low fat mayonnaise
½ x 5ml spoon mustard (optional)

Equipment



Method

1. Drain the potatoes using the colander over the sink.
2. Cut any large potatoes in half.
3. Chop the spring onions.
4. Mix the mayonnaise and mustard.
5. Combine all the ingredients together.
6. Cover and chill in the fridge.

Top Tips

- Instead of spring onions, why not try red onion, celery or chives? You could even add a handful of dried fruit!
- Prepare, boil and chill fresh potatoes, if you have time.
- For a lighter dish, use a mayo and yoghurt mix.
- Flavour the mayonnaise with garlic, lemon, fresh herbs or pesto!

Skills

Draining



Using a knife

