## Potato Salad

### Ingredients

- Small bag of Salad potatoes
- Choose 2 from the following:
  - 2 spring onions
  - 1 shallot
  - A stick of celery
  - Handful olives
  - Handful sun dried tomatoes
  - Handful cornichons
- Choose your dressing:
  - 3 tbsp mayonnaise
  - 3 tbsp salad dressing

> **Aim Higher** :- add flavour to your potato salad by adding herbs or lemon or curry powder

### Equipment

- Saucepan
- Colander
- Chopping board
- Knife
- Tablespoon
- Wooden spoon

### Method:

1. Half fill a saucepan with water and bring to the boil.
2. Put the potatoes in a colander and rinse under the cold tap to remove any dirt. Cut into chunks. When the water is boiling add the potatoes and cook for 10-12 minutes.
3. Check potato is cooked and drain in a colander.
4. Cool the potatoes by running cold water over it and shake to remove any excess.
5. While the potatoes are cooking, chop the spring onions, Shallots, Celery, olives, sun-dried tomatoes and cornichons into small chunks.
6. Put the mayonnaise or salad dressing into a bowl.

> **Aim higher** - Add the flavouring to the dressing and mix in.

7. Add the potatoes and other ingredients and mix well.