

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

Remember to bring a container with lid to take your food home

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

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