

Potato and egg salad - Recipe

Ingredients

- 200g cooked potatoes
- 60ml mayonnaise
- 1 tablespoon vinaigrette
- Pinch of salt and pepper
- 10g chopped Spring onion or chives
- 2 chopped hard-boiled eggs or finely sliced radishes



- 1) Prepare ingredients;
- 2) Steam potatoes (with or without skins), when cooled, chop either uniformly into 1cm dice or roughly, it's your choice. If available, sprinkle with vinaigrette or other salad dressing.
- 3) Hard-boil eggs, when cooled remove shells, again chop as required. Alternatively, add finely sliced radishes.
- 4) Top and tail spring onion or chives then chop as required.
- 5) Mix together potatoes, eggs, onion and/or chives, add the mayonnaise and gently stir to combine and coat all the ingredients.
- 6) Season with a pinch of salt and pepper.
- 7) Sprinkle with chopped parsley if available.

Suggestions

Use new or baby potatoes, try leaving skins on or serving whole.

Try using a flavoured mayonnaise; curried mayonnaise.

Leave the eggs out, add finely sliced radishes instead.

Serve the dish, and impress your guests with your knowledge of French

Salade de pommes de terres aux oeufs