

Simple potato salad

Serves: 4

Prep time: 15 mins

Cook time: 15 mins



Ingredients

1kg desiree or sebago potatoes,
peeled and cut into 2-3cm cubes
1/3 cup mayonnaise*
2/3 cup natural yoghurt*
4 gherkins, chopped
2 tbsp gherkin juice

*Gluten free if using gluten-free
mayonnaise and yoghurt

Methods

Step 1: Place potatoes in a large saucepan and cover with water. Bring water to the boil and simmer for 10-15 minutes or until tender. Drain well and allow to cool

Step 2: In a serving dish, mix together the mayonnaise, natural yoghurt, gherkins and gherkin juice.

Step 3: Transfer the cooled potatoes to the serving dish and mix gently to combine with the dressing.

Food safety tip: if you're taking leftovers for lunch, potato salad needs to be kept cold so pack an ice brick.

For this recipe and more visit:
healthymadetasty.com.au



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