

Potato and egg salad



Kalianna School Bendigo and Connecting 2 Australia participated in our Grow a Row Pick a Branch campaign and turned 5 kg of potatoes into 92 kg of potatoes, all donated to Bendigo FoodShare.

Method

1. Cut all potatoes so they are similar in size. Put them in a pan, cover with water, add a pinch of salt and bring to the boil. Lower the heat and simmer until tender. This will take approximately 10 minutes.
2. Soft boil your eggs.
3. Make the dressing by putting the cider vinegar, mustard, oil and a little salt and pepper into a screw top jar and shake to emulsify.
4. Drain the potatoes and place in a large bowl. While they are still warm, pour on the dressing and toss to mix. Leave until cold.
5. Add the capers, gherkins, herbs, tomatoes if you have them and some salt and pepper.
6. Peel and quarter the boiled eggs lengthways and mix them gently into the salad.

Tips

Serve as a companion to another salad dish or this dish can also be a light lunch on its own.

THE HUMBLE SPUD MIXED WITH THE ALL RELIABLE EGG MAKE FOR A TASTY AND FILLING POTATO SALAD

DIFFICULTY Easy

PREP. TIME mins

COOKING TIME 00 mins

SERVES 0

INGREDIENTS

1 kg of small new or waxy potatoes
2 tablespoons of jarred capers
1 tablespoon of chopped gherkins
Three handful of seasonal chopped herbs ranging from flat leaf parsley, chives, dill, basil.
4 soft boiled eggs
Sea salt and freshly ground pepper
If it is summer and you have access to tomatoes you could also add 1 cup of cherry tomatoes sliced in half

DRESSING

1 tablespoon of cider vinegar
2 teaspoons of Dijon mustard
3 tablespoons of olive oil

EQUIPMENT

Large pot
Smaller saucepan
Knife
Chopping board
Tossing and serving bowl

