

"French" style potato salad



Makes: 6-8 servings

Cook time: 30 minutes

Equipment

[Chefs knife](#)

[Chopping board](#)

[Saucepan](#)

[Mixing bowl](#)

[Whisk](#)

[Colander](#)

Ingredients

- 1 kg new potatoes, halved
- 1 tbsp salt
- 4 tbsp olive oil
- 2 tbsp white wine vinegar
- ½ lemon, juiced
- 1 tsp dijon mustard
- 1 clove garlic, minced
- ½ tsp salt
- Pinch of sugar
- 2 spring onions, finely sliced
- Small bunch of parsley, finely chopped

Instructions

1. Fill a large pan with water, add the **1 tbsp of salt** and bring to the boil. Add the **potatoes** and reduce to a simmer and cook for about 20-30 minutes until soft.
2. In a bowl add the **white wine vinegar, dijon mustard, lemon juice, garlic, ½ tsp salt and sugar** and mix until fully incorporated.
3. Slowly add the **olive oil** to the bowl, stirring constantly.
4. Once **potatoes** are cooked add to vinaigrette with the **spring onions and parsley**, mix well then serve immediately.

The background is a solid teal color. It features several white geometric patterns: a large 'X' shape formed by four triangles meeting at the center, and a stylized plant illustration at the top center. The plant has a central stem with two large, rounded leaves at the top and a fan-like shape below them. The text is located in the upper left quadrant of the image.

Tips

Almost any herb can be added to the potatoes, dill, tarragon, thyme or even a little mint would work great.