

Kitchen Garden at Collingwood College: Term 1: Menu 1-2021

Name of Recipe: Purple Congo Potato Salad; our Herbs & Mustard Dressing

Volunteer Notes: This is a room temperature salad.

Check with Des-re students with Allium intolerance's (spring onions). Keep their portions separate. Also use of HONEY.

From our garden: Purple Congo potatoes, all herbs, Lemons, Spring Onions

| What to collect | What to do |
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| Scales Pot Colander 1 and 1/2 kg scrubbed & skin left on -Purple Congo Potatoes | Scrub & wash the potatoes well in cold water. Divide for each student. Cut each potato in 1/2 first to have a flat side down. Then dice potatoes into 2 cm dice & place in a STEAMER pot, cook until just soft. Set aside in a large bowl |
| 4 x stick celery-washed | Each student; Wash celery, cut into 5 even pieces, now cut each piece 3 x lengthways. Then cut across to dice. Add to the bowl of cooked potatoes. |
| 1/2 x bunch parsley 6-8 sprig basil, pick off leaves | Pick each herb separately, wash each, spin-dry and slice each finely>add to bowl. |

