

Potato salad

Equipment Needed

- Chopping boards and mats
- Knife
- Measuring cups
- Measuring spoons
- Scales
- Large mixing bowl
- Small mixing bowl
- Colander
- Large saucepan
- Whisk
- 4 serving bowls

Ingredients

- 1.5kg potatoes
- 2 spring onions
- Fresh herbs from garden e.g. parsley, chives, garlic chives, mint
- 1 tsp salt

Dressing

- ½ cup mayonnaise
- ½ cup sour cream
- 1 tbsp olive oil
- 1 tbsp seeded mustard
- Pinch of salt and pepper

Notes:

- Work as a group

Method

1. Collect equipment and ingredients.
2. Place a large saucepan of water on to boil. Add 1 tsp salt to the water.
3. Peel and wash potatoes.
4. Cut potatoes into medium size chunks (not too small or they will fall apart in the water). Try to cut them all a similar size so they cook at the same time.
5. Carefully place potato pieces into boiling salted water (ask for help). Simmer until just cooked through (test with a skewer), then drain.
6. While the potato is cooking, wash and finely slice the spring onions.
7. Wash and finely chop the herbs.
8. Whisk the dressing ingredients together.
9. Gently combine cooked potatoes, spring onions, herbs, and dressing in a large mixing bowl.
10. Divide into 4 serving bowls.

Clean up!