



Potato salad with poppyseed dressing

Serves: 24 – 30 tastes

Source: Adapted from allrecipes.com.au



Ingredients

500g new potatoes
1 crunchy lettuce, torn into pieces
1 Green apple sliced into matchsticks
1 handful of mint leaves, torn
1 handful of parsley, torn
2 sticks of celery, sliced thinly
2 carrots, diced finely
1 spring onion, sliced

Dressing

¼ cup olive oil
¼ of a boiled onion, diced very finely
1 tablespoon white wine vinegar
1 tablespoon sugar
½ teaspoon Dijon mustard
½ tablespoon poppy seeds
¼ teaspoon salt
Pepper to taste

Equipment

Chopping boards
Knives
Salad spinner
Peeler
Large and small mixing bowls
Whisk
Saucepan
Colander

What to do:

- Wash and cut the potatoes into 2cm pieces
- Place in a pan of salted simmering water, cook until nice and tender – the softer the better – whilst still holding their shape
- While your potatoes are cooking wash and spin dry the lettuce and mint and parsley, tear them into bite size pieces and place in the large mixing bowl
- Slice the celery and spring onion and add to the lettuce
- Dice the carrot and add to the lettuce
- Cut the apple into matchsticks, add to the lettuce
- For the dressing, combine all ingredients in a jar with a tight fitting lid, shake well to combine
- Drain the potatoes once cooked, allow them to sit in the colander for 5 minutes – so any excess water will evaporate
- Throw them into the salad (while they are still warm), along with the dressing and toss together well.
- Divide into serving bowls and serve

