

Posted on 17 September 2012

by ewfood

Potato Salad

Ingredients

4 large potatoes
1 onion, halved and thinly sliced
2 spring onions
1 clove garlic, crushed
0.5oz. fresh coriander
2 lemons
1fl oz. white vinegar
1oz. olive oil
Salt and pepper to taste

Servings
4
Person
Preparation Time
10
min
Cooking Time
30
min

Preparation

1. Boil the potatoes until they are cooked but firm and allow them to cool
2. Slice the potatoes into a large bowl
3. Add the onions and garlic to the potato mixture
4. Squeeze the juice of two lemons and add the oil and vinegar onto the vegetables and toss
5. Add the coriander and toss further
6. Cool in the fridge and serve as a wonderful and light salad.

Cooks Note

Preparation time: 10 minutes, Cooking time: 30 minutes, Serves 4