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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
