

Fresh Potato Salad

Servings: 4

Prep Time: 5min

Cook Time: 15min



Ingredients

- 600 g potatoes unpeeled, washed
- Medium bunch (about 130 g) rocket, ends trimmed, washed, dried
- 1 tbsp roughly chopped fresh continental parsley
- Freshly ground black pepper
- 1 tsp red wine vinegar
- Olive Vinaigrette
- 1 tsp Dijon mustard
- 1 tbsp. olive paste
- 2 tbsp. olive oil

Directions

1. Wash potatoes, chop into 1 cm cubes. Place cubed potatoes into hot (not boiling) water, then bring water to the boil. Cook until al dente. Potatoes should be firm but cooked through. Drain and cool.
2. 2. Meanwhile, to make olive vinaigrette, use a fork to whisk together the olive oil, olive paste, vinegar and mustard in a small bowl until well combined.
3. 3. Add rocket and olive vinaigrette to cooled potatoes, and gently toss until well combined. Taste and season with salt and pepper.
4. 4. Sprinkle with chopped parsley and serve immediately.