

Warm Lemon Potato Salad

Servings: 8

Prep Time: 5min

Cook Time: 15min



Ingredients

- 8 potatoes; peeled and chopped
- 4 small pickled gherkins; thinly sliced
- 3 spring onions; sliced
- 1 stalk celery; thinly sliced
- Zest of 1 lemon
- 1 tsp. (5 ml) pink peppercorns; crushed
- Salt and freshly ground pepper
- 1 tbsp. (15 ml) wholegrain mustard
- 1 garlic clove; peeled and crushed
- ¼ cup (60 ml) lemon juice
- 2 tsp. (10 ml) honey
- ½ cup (125 ml) extra virgin olive oil
- ½ cup Parmesan shavings; to serve
- Micro-herbs; to garnish

Directions

1. Boil potatoes in salted water for 10–15 min. or until just cooked. Strain and transfer to bowl.
2. Add gherkins, spring onion, celery, lemon zest and pink peppercorns, and season with salt and pepper. Mix gently until well combined and set aside.
3. To make the vinaigrette, whisk the mustard, garlic, lemon juice, honey and olive oil together until smooth and creamy. Season.
4. Pour the dressing over the warm potato salad and toss gently.
5. Top with Parmesan, garnish with micro-herbs and serve warm.