



## Potato Salad with Pesto & Beans

**Servings:** 5

**Prep Time:** 10min

**Cook Time:** 25min

### Ingredients

- 750g baby potatoes
- 125g shelled edamame (or peas or a mix of peas and green beans cut into 3-cm pieces)
- 125g peas
- 175g baby broad beans
- 2 tbsp mayonnaise
- 3 tbsp fresh pesto
- ½ tbsp lemon juice
- Large handful basil leaves

### Directions

1. Bring the potatoes to the boil in a pan of salted water, then simmer until tender and drain.
2. Meanwhile, bring a pan of water to the boil. Add the edamame beans, peas and small broad beans, remove from the heat and leave for 2 min if frozen. Drain and rinse under cold water. If they bother you, remove the skins from the broad beans and set aside.
3. In a bowl, mix the mayo, pesto and lemon juice until combined and season with black pepper. Add the warm potatoes and mix well to coat. Stir in the beans and basil leaves once cooled.