

potato salad

Equipment:

Knife, chopping board, bowl, scales, measuring cups and spoons, big pot, colander, salad spinner

Ingredients:

1 kg potatoes
300 mls sour cream
20 leaves mint,
20 coriander stems,
murray river salt
1/2 tspn pepper
3 spring onions

Method:

Peel or scrub spuds, cut into halves or quarters. Cook potatoes in a large pot, in water just enough to cover, about 15-20 mins. Drain, then put back on to heat briefly, to dry out.

Wash herbs and spring onions; finely slice.

In a bowl mix potatoes, sour cream, coriander, mint, salt and pepper.

Sprinkle with the spring onions and serve.