



POTATO SALAD

ALLERGIES:

No grains
No dairy
No gluten
No nuts

Prep time: 20 mins

Cook time: 15 mins

Serves: 10-12



INGREDIENTS

- 10-12 small potatoes
- 1 red apple, finely diced
- 2 stalks celery, finely sliced
- 6 sweet and sour gherkins, finely diced
- 3 spring onions, finely sliced
- 4 boiled eggs, diced
- 1 small carrot, grated
- 2 tsp pink rock salt
- 1/4 tsp black pepper
- 1 tbsp vinegar
- 2 tbsp olive oil
- 150-175g mayonnaise
- OPTIONAL: 1 cup finely diced ham

METHOD

- Boil potatoes in a pot of water, do not peel, until just tender.
- Cool potatoes, peel and thinly slice.
- In a large mixing bowl, add apple, celery, gherkins, onions, carrot, potato and ham if using, and gently stir to combine.
- Add salt, pepper, parsley, vinegar, olive oil and mayonnaise and mix well.
- Gently stir through eggs.
- Transfer to serving dish.
- I enjoy this hot or cold.