

# Potato Salad with Spring Onions

*Got some left-over boiled potatoes hanging about? Jazz them up with this simple, tasty potato salad recipe. Enjoy as a great barbecue side dish, with a perfect picnic spread or paired with some roast dinner leftovers. Potatoes are a source of potassium, which contributes to the maintenance of normal blood pressure.*

## INGREDIENTS

- 1700 g (about 6 medium) potatoes
- 4 spring onions
- 100 g mayonnaise
- 1/2 tsp grainy mustard or yellow mustard
- 3 tbsp finely chopped coriander
- 65 g creme fraiche
- 1 tsp lemon juice or apple cider vinegar
- Salt and pepper to taste

## Optional additions

- 3 hard-boiled eggs (chopped)
- 1 stalk of celery (chopped)

## NOTES

Spring onions are high in vitamin C, which helps to combat tiredness and fatigue.



**Serves 6**



**Cost per serving: £0.75**



**Time to make: 20 mins**



## METHOD

1. Boil potatoes until tender, then let them cool to room temperature. Chop them into smaller pieces.
2. In a bowl combine the mayonnaise mustard, creme fraiche, coriander and lemon juice/apple-cider vinegar. Stir to combine.
3. Wash and cut the spring onions and add them along with the chopped potatoes to the mayonnaise sauce (the celery and eggs can be added here if desired). Stir until evenly distributed
4. Garnish with extra spring onions, salt and black pepper.