

Posh Potato Salad

There is nothing quite so good as impressing people with something really tasty you have prepared when really you know it was quick and easy. This is the perfect dish to take to a friend's barbeque in the summer or just enjoy at home. This recipe is fine for vegetarians as well.

Ingredients;

1kg of new potatoes (*If new potatoes are out of season, then you can use ordinary ones*)

2 tablespoon of white wine vinegar

2 tablespoon of olive oil

1/4 teaspoon Dijon mustard (*Optional*)

2 tablespoons of reduced fat mayonnaise

2 tablespoons of plain yogurt or Greek yoghurt

1 bunch spring onions, washed, trimmed and chopped

What to do;

If you are using old potatoes, peel them. If you are using new ones, you can leave the skin on if you like them like that, or scrape it off if you don't. You're the Chef so that bit's up to you.

Boil the potatoes until tender.

Drain, cut into chunks and put to one side.

Whisk the vinegar, oil and mustard, and add salt and pepper.

Mix in with the potatoes and put to one side to cool down.

Mix the mayonnaise and yogurt together and then carefully stir into the cooled potatoes. (*We say carefully because if you are too vigorous, the spuds will start to break up, so gently does it!*)

Chop up the spring onions and add those. Store covered in the fridge until you are ready to eat.