

Giselle's Potato Salad



Prep: 15 minutes



Cook: 25 minutes



Serves: 4-6



Ingredients

- 4 large or 6 medium potatoes
- 1 dessert spoon salt
- 1 medium red onion or 3 spring onions
- 1 dill gherkin or 2 large Tbsp capers
- 5 anchovy fillets
- 1 tsp crushed garlic
- 2/3 cup frozen peas and corn
- 6 cherry tomatoes
- 3 Tbsp fresh dill
- ½ cup aioli

NOTE

You can also add a boiled egg to the salad.



Cooking steps

1. Cook potatoes with 1 dessert spoon of salt for 15 minutes
2. Add peas and corn to water for 10 minutes
3. Chop onion, anchovies, cherry tomatoes and dill
4. Drain and slice potatoes into quarters
5. Mix all ingredients in a large bowl
6. Serve with fish, meat, seafood or any protein of your choice