

LOVE THY CARROT

real food made with love

. . .

SUMMER POTATO SALAD WITH LEMON AND DILL

This recipe serves: 4 - 5 as a side dish

INGREDIENTS

- 2 pounds baby new potatoes
- 1/2 cup mayonnaise
- 2 tbsp dijon mustard or grainy mustard
- 1 clove garlic or 1 shallot, minced
- 1 tbsp fresh lemon juice
- 1/4 cup red onion, diced
- 1/2 red or yellow pepper, diced
- 1/2 cup cucumber, diced
- big handful of fresh dill or any fresh herbs you like, chopped
- salt and pepper to taste

DIRECTIONS

1. In a large pot, cover the potatoes with water, add a large pinch of salt and boil until just tender, about 25 minutes. Drain and let cool slightly.
2. In a small bowl make the dressing by mixing together the mayo, mustard, garlic, lemon juice and salt and pepper, set aside.
3. Quarter or half the potatoes, (depending on size) and transfer them to a large bowl. Add the dressing and toss. Then add the onions, peppers, cucumber, dill and mix again.
4. Taste for seasoning, you may need to add more lemon juice, salt and pepper.
5. Serve warm or at room temperature.

COOKS NOTES

- Prepare ahead of time so the flavours can meld.
- You can make this vegan by using oil in place of the mayo or vegan mayo.
- If you don't have dill try parsley.