



SALADS

HERBY POTATO SALAD

INGREDIENTS

- 500 g baby potatoes
- 50ml extra virgin olive oil
- 2 Tbsp apple cider vinegar
- 2 spring onions
- 1/2 Tbsp organic mustard
- handful of fresh dill,
- handful of fresh cilantro
- handful of fresh greens (spinach, arugula or watercress)
- 1 Tbsp chopped capers
- 1 tsp maple syrup
- 1 peeled and chopped green apple
- salt & pepper to taste

PREPARATION

1. Prepare all the ingredients. Cook the baby potatoes in boiling water with some salt, let them cool down.
2. When the potatoes are not hot anymore, start to prepare the dressing. Chop the fresh herbs, capers and apple, add everything in a big bowl and combine well.
3. Add the potatoes and combine again.
4. This salad is even better if you let it sit for a few hours or overnight in the fridge. It's quite filling as a full meal, but goes well with bean burgers or fritters too.