­

**Smashing Potato Salad**

**Season:** Spring

**Serves:** 36 tastes

**Recipe source:** Enid Blyton – Jolly Good Food

**Fresh from the garden:** potaotes, spring onions, radishes, celery, parsley

|  |  |
| --- | --- |
| **Equipment:**Large saucepanColanderBowl for dressingWhiskMeasuring spoonsMeasuring cupsScalesChopping boardsKnivesJuicer | **Ingredients:**1.2kg small potatoes cut in half1 large white radish (daikon)2 celery sticks2 spring onionsParsley to serveEdible flowers**Dressing:**¾ cup mayonnaise2 teaspoons wholegrain mustard2 tablespoons lemon juice1 tablespoon olive oilSalt and Pepper |

**What to do:**

1. Bring a large saucepan of salted water to boil. When its boiling carefully drop the spuds (cut in half) in and reduce the heat to a simmer for 15-20 minutes until tender
2. Drain the potatoes and leave in the colander to steam dry and cool
3. Chop radishes, celery and spring onion into thin slices.
4. Whisk dressing ingredients together in a bowl.
5. Once potaotes are cool chop into smaller pieces.
6. In a large bowl mix together potatoes, radishes, celery, spring onions. Mix in dressing and top with parsley to serve. Add edible flwers to garnish.

**Notes:** Add any additional peas from the garden.