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**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

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| **Equipment:**  Large saucepan  Colander  Bowl for dressing  Whisk  Measuring spoons  Measuring cups  Scales  Chopping boards  Knives  Juicer | **Ingredients:**  1.2kg small potatoes cut in half  1 large white radish (daikon)  2 celery sticks  2 spring onions  Parsley to serve  Edible flowers  **Dressing:**  ¾ cup mayonnaise  2 teaspoons wholegrain mustard  2 tablespoons lemon juice  1 tablespoon olive oil  Salt 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.