Baking with Gary (and Lilly)

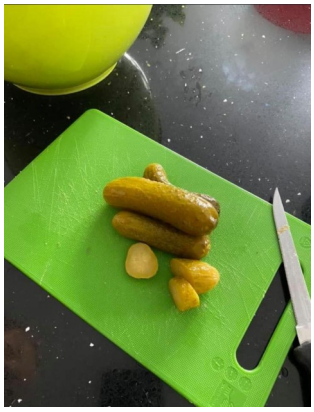
POTATO SALAD

Prep Time: under 30 minutes (plus chilling)
Serves: 4

Ingredients:

500g new potatoes
1 ½ tbsp. cider vinegar
6 level tbsp. extra light mayonnaise
50g 0% fat natural yogurt
1 level tsp Dijon mustard
Salt and black pepper
1 red onion, peeled and diced
4 cherry or plum tomatoes
4 gherkins, roughly chopped
3 hard boiled eggs, roughly chopped
1 red pepper, diced
Flat leaf parsley, chopped

Method:



1. Place the potatoes in a saucepan of cold water and bring to the boil. Let them boil for 15 to 20 minutes and drain.
2. Place the hot potatoes in a mixing bowl and sprinkle the vinegar over them. Let the potatoes stand for 10 minutes.
3. Whisk together the mayonnaise, natural yogurt and mustard. Season well.
4. Roughly chop the tomatoes, gherkins and hard boiled eggs. Slice the potatoes. Dice the red pepper and red onion.
5. Add all the ingredients to the dressing and toss well until evenly combined. Cover and chill for at least 1-2 hours before serving.