

Potato, pea and feta salad

Serves 2-3



Ingredients (allergens in bold)

- 200g small new potatoes – scrubbed and boiled
- 150g frozen garden peas - defrosted
- 50g pea-shoots
- 50g **feta cheese** – crumbled into medium sized pieces

For the dressing

- 1tbsp **mayonnaise**
- 1 tbsp white wine vinegar or lemon juice
- 1 tbsp olive oil
- 1 tbsp fresh mint – finely snipped or chopped
- 1 tbsp fresh chives – finely snipped or chopped
- pinch salt and freshly ground pepper

Method

1. Put the cooked and cooled potatoes, defrosted peas, pea-shoots and crumbled feta in a salad bowl.
2. Prepare the dressing by mixing all the ingredients together in a clean jam jar with a lid and shaking vigorously.
3. Drizzle the dressing over the potatoes and peas and gently mix with a spoon. Be careful not to break up the potatoes and cheese.
4. Serve straight away or keep in the fridge for 24 hours.



Equipment

- small pan with lid
- mixing bowl
- chopping board
- sharp knife or kitchen scissors
- clean jam jar with lid
- serving bowl

Recipe notes and tips

- This is an early summer salad – if you grow your own potatoes, peas or pea-shoots it is especially delicious!
- Any crumbly cheese works well – try using Lancashire, Wensleydale, Caerphilly or a plant-based alternative.
- Snip in some spring onions instead of the chives.
- Serve this salad in a lunch box or as a side dish with dinner.