Potato, pea and feta salad

Serves 2-3



Ingredients (allergens in bold)

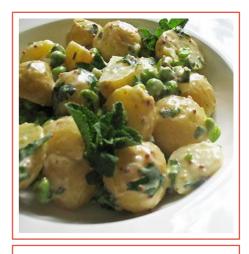
- 200g small new potatoes scrubbed and boiled
- 150g frozen garden peas defrosted
- 50g pea-shoots
- 50g feta cheese crumbled into medium sized pieces

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, peashoots 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 peashoots 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.