

Easy Russian Salad



Serves 4

Prep 10 mins

Cooking 8 mins

Easy

Ingredients

2 carrots, peeled and cut into small chunks
3 waxy potatoes, cut into small chunks
mugful of frozen peas
6 small cornichons or gherkins, sliced
2 rounded tbsp light mayonnaise
a little chopped parsley

1. Cook the carrots and potatoes in a pan of boiling salted water for 4 mins, then throw in the peas and cook for 4 mins more until the vegetables are tender.
2. Drain, cool for a few minutes, then tip into a bowl with the cornichons, mayonnaise and parsley.
3. Mix well and season to taste.
4. Delicious with leftover roast beef or lamb, wedges of pork pie or cold sliced ham or chicken.