

# Egg, Potato & Gherkin Salad



**Serves 2**

**Prep 10 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

250g baby new potatoes  
2 eggs  
2 tbsp mayonnaise  
2 tsp white-wine vinegar  
1 tbsp natural yoghurt  
1 tsp Dijon mustard  
2 finely sliced spring onions  
50g chopped gherkins  
1 handful of chopped parsley

1. Boil 250g baby new potatoes in salted water until tender, drain. Boil another pot of water, lower in 2 eggs and cook for 8 mins. Drain and rinse under cold water until cool, then peel. Chop 1 egg and halve the other.
2. In a bowl, mix 2 tsp of white-wine vinegar and 1 tbsp of natural yoghurt , 1 tsp of Dijon mustard and the mayonnaise. Add the chopped egg, cooled potatoes, 2 finely sliced spring onions, 50g chopped gherkins and a handful of chopped parsley. Season and put the remaining egg on top.