

Huzarensalade met Zoete Aardappel



Serves 2

Prep 18 mins

Cooking 12 mins

Easy

Ingredients

400 g sweet potato

100 g frozen peas, cooked for 3 mins & rinsed under cool water & drained.

100 g ham

3 tbsp silver onions

1 apple

2 tbsp mayonnaise

5 small gherkins

2 eggs

1 tsp mustard

salt & pepper

1. Peel the potatoes and cut into cubes. Put in boiling water for 4 - 5 mins. Boil the eggs in a small pan for about 8 mins until hard.
2. In the meantime finely dice the ham, silver onions and small gherkins.
3. Peel and core the apple and cut into small cubes and squeeze over a little lemon juice. Do this at the last minute before serving otherwise the apple will go brown,
4. In a small bowl, mix the mayonnaise and the mustard. In a large bowl, mix the cooked potato cubes, peas, ham, silver onions, apple & add the sauce.
5. Add salt & pepper to taste. You can slice the egg and serve on top of the salad or chop and mix through the salad.
6. Tip: you can ring the changes by replacing the ham with cooked chicken strips or left over sausages (minus skin) or very finely chopped bacon