

# Mackerel & New Potato Salad



**Serves 2    Prep 15 mins**

**Cooking 15 mins**

**Easy**

## **Ingredients**

200g baby new potatoes  
125g green beans, halved  
1 tbsp lemon juice  
1-2 tbsp olive oil  
small handful of parsley, finely chopped  
100g green leaves  
100g peppered hot smoked mackerel, flaked

1. Cook the potatoes in a pan of boiling salted water for 12-15 mins, or until tender enough to be easily pierced with a sharp knife. Cook the green beans in a separate saucepan, then drain well and leave to steam-dry for 5 mins.
2. When the potatoes have cooled slightly, halve them, if they are large and gently toss with the green beans, the mackerel and the parsley. Sprinkle over the olive oil and lemon juice to taste. Divide the leaves between two plates and place the mackerel mixture on top and serve straight away.