

# New Potato Tomato and Boiled Egg Salad



**Serves 4**

**Prep 20 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

### **For the salad**

400g new potatoes  
4 large eggs, at room temperature  
250g cherry tomatoes, halved  
handful chives  
sea salt and freshly ground black pepper

### **For the vinaigrette**

6 tbsp olive oil  
4 tsp cider vinegar  
1 tsp mustard  
pinch sugar

1. Put the potatoes in a pan, cover with water, add salt and bring to the boil. Turn down the heat and simmer for 8 -12mins, or until tender. Drain well and leave to cool. If you wish you can peel the potatoes at this stage. Cut the larger ones into chunks.
2. Meanwhile, to cook the eggs, bring a pan of water to the boil. Add the eggs, return to a simmer, then cook for 7 mins. Lightly crack the shells of the eggs and run them under cold water for a minute or two to stop the cooking. Leave until cool, then peel the eggs.
3. For the vinaigrette, put the ingredients into a screw-topped jar with some salt and pepper and shake until emulsified.
4. Chop the boiled eggs very roughly and put them into a large bowl. Pour on the vinaigrette and mix well, breaking the eggs down a bit as you go. Add the potatoes and cherry tomatoes, and toss together well. Taste and adjust the seasoning if you need to, then snip over the chives and serve.