

Soured Cream Potato Salad



Serves 3 - 4

Prep 10 mins

Cooking 20 mins

Easy

Ingredients

700g baby new potatoes

1 tbsp lemon juice

1 tsp Dijon mustard

75ml soured cream

small bunch chopped chives

1. Cook the potatoes in a large pan of boiling salted water for 15 - 20 mins until completely tender. Drain well, tip on to a baking tray and toss with the lemon juice. Spread out in a single layer and leave to cool to room temperature.
2. In a large bowl, mix the mustard with the soured cream, most of the chives and seasoning. Toss in the potatoes and transfer to a serving dish. Sprinkle with the remaining chives and serve straight away.