

# New potatoes with chives & mint

Makes 4 servings



## Ingredients (allergens in bold)

- 1 tablespoon chives – chopped
- 1 tablespoon parsley – chopped
- 1 tablespoon mint leaves – chopped
- 2 tablespoons 'lite' **mayonnaise**
- 1 tablespoon white wine vinegar
- 500g small new potatoes – halved if large

## Method

1. Boil the new potatoes until soft all the way through. Drain well. Cut into smaller pieces as required.
2. Put all the herbs, mayonnaise and the vinegar into a mixing bowl and stir well to combine.
3. Add the potatoes and stir gently with the tablespoon to coat them in the salad cream.
4. Spoon the mixture into a serving dish.



## Equipment

- saucepan
- colander
- chopping board
- sharp knife
- tablespoon
- mixing bowl
- serving dish

## Recipe notes and tips

- Cool the potatoes down until just warm before cutting them in half to use in the salad.
- Leave the skin on the new potatoes for a higher fibre content.