

Invented for life



BOSCH

The Entertainers Potato Salad

Difficulty: Easy

Servings: 6

Preparation Time: 20 minutes

Cooking Time: 20 minutes

Ingredients

1kg Nicola potatoes (yellow flesh)

200g whole egg mayonnaise

1 tablespoon dijon mustard

1 tablespoon apple cider vinegar

1 teaspoon paprika

2 large eggs, hard boiled and diced

½ small red onion, finely diced

Sea salt and pepper, to taste

Handful picked dill, chopped + extra to garnish



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Method

1. Place the potatoes into a large pot of cold, well salted water. Place over a high heat and bring to a boil. Once boiling, reduce the heat and simmer for 20-25 minutes or until just tender.
2. Drain the potatoes and then set aside for 10 minutes to cool before peeling.
3. Once cooled, rub the potato skins off. Once skins are removed, dice the potatoes into 2cm pieces and set aside.
4. Next, combine the mayonnaise, mustard, vinegar and paprika in a large bowl and mix well.
5. Fold through the diced hard boiled eggs, diced onion and dill.
6. Place the chopped potatoes into the bowl with the mayonnaise mixture and fold gently to coat the potatoes in the dressing.
7. Transfer the potato salad to a serving bowl, garnish with extra chopped dill, season to taste and enjoy!

