

Bosch x Kitchen Stories Spring Potato and Asparagus Salad Recipe

Servings: 4

Difficulty: Easy

Preparation: 30 min.

Baking: 0 min.

Resting: 15 min.

Ingredients:

- 18 oz new potatoes
- 18 oz green asparagus
- 1½ cups peas
- 6 radishes
- ½ oz mint
- ½ oz dill
- 4 scallions
- 1 lemon
- 2 tsp honey
- 2 tbsp white wine vinegar
- 4 tbsp olive oil
- 2 tsp horseradish
- 6½ tbsp full-fat Greek yogurt
- water (cold)
- salt
- pepper



Utensils:

knife, cutting board, 2 pots, slotted spoon, 2 large bowls, grater, bowl, plate

Steps:

1. Roughly slice the herbs and scallions. Pod peas, if you are using fresh ones. Remove woody ends on the asparagus and slice into bite sized pieces. Slice the radishes in quarters and halve the new potatoes.
2. Add potatoes to a pot and cover well with water and salt. Bring to a boil, then reduce the heat and let simmer until fork tender. Meanwhile, bring another pot of water to the boil, blanch the asparagus for approx. 2 -3 min., until it's cooked through, but still has some bite to it. Scoop out with a slotted spoon and transfer to a bowl of cold or iced water. Use the same water to blanch the peas for approx. 2 min., then drain and add to the bowl with the asparagus.
3. To make the dressing, zest and juice the lemon and add to a large bowl (big enough to toss the salad in). Next, add honey, white wine vinegar, olive oil, salt, pepper, and half of the chopped herbs and scallions. Add peas, drained potatoes, and toss well. Let sit for 10. min to marinate. Mix Greek yoghurt with horseradish in a small bowl and season it with salt and pepper.
4. To serve, spread horseradish-spiked Greek yoghurt onto a large plate or large, shallow bowl. Tumble potato and pea salad on top and garnish with remaining herbs. Enjoy!