

Potato Salad



Gluten
Free

Serves 4

58p per
serving*

You'll need:

700g baby new potatoes
1 tablespoon of red vegan pesto
(or sundried tomato paste)
3 tablespoons of houmous
1 small red pepper (*finely diced*)
Salt and pepper to season



How to do it:

Wash and chop your potatoes in quarters (approx. 1" in size) and pop them on to gently simmer in lightly salted water for about 10 minutes (or until cooked.)

When your potatoes are cooked through, drain and add the houmous, red pesto and red pepper to the pan
Keep a little bit of diced pepper back from this bit if you want to garnish at the end.

Mix well to combine the ingredients. You should have a creamy potato salad packed with flavour.

Sprinkle with a little black pepper and any remaining crunchy diced pepper.