



# Vegan Potato Salad

Serves 5

## SUMMARY

This potato salad is so simple, delicious and refreshing. It's perfect to eat on the go, as a side or as the main dish. The recipe is suitable for vegans to eat as we've taken out the dairy elements of the salad. The maple syrup gives it a sweetness that you will love!



## INGREDIENTS

750g Salad Potatoes\*  
12g Chives  
20g Radish

25g Spring Onion  
5g Dried Thyme

## DRESSING

20ml Lemon Juice  
20ml Maple Syrup

50ml Oil

## METHOD

1. Cook potatoes for 20 minutes or until tender then set aside to cool.
2. Once cool, cut potatoes in to quarters and put into a large bowl.
3. Chop chives, slice the radishes and spring onion and add to bowl along with the thyme.
4. In a jug mix the dressing ingredients together well and add to bowl, mixing all ingredients together then serve!

*\* Salad potato varieties include: new, baby gem, charlotte, anya, maris peer & jazzy*

