



WARM POTATO & GREEN BEAN SALAD

At Woodchoppers hot chips go with everything. However, I don't know about you, but hot chips are a 'going out' food, not to be eaten at home. So here's a simple, healthier alternative in the form of a warm potato salad which goes well with any BBQ'd meats.

Ingredients

500g cocktail potatoes
250g green beans, topped & tailed
4 eggs, soft-medium boiled
2 garlic cloves, smashed to a paste
olive oil
2 tsp dijon mustard
4 tbsp white wine vinegar
2 tbsp chopped parsley
2 tbsp chopped chives
2 tbsp chopped mint

Method

Boil potatoes whole until easily pierced with a skewer but still firm. To make the dressing combine garlic, Dijon and vinegar and slowly whisk in olive oil, seasoning to taste. Blanch beans. Cut cooked potatoes in half and add to bowl with half the dressing, mix till coated. Add beans, herbs and rest of dressing and toss. Add halved eggs and toss lightly, careful not to break the eggs up. Serve immediately.



Serving suggestion.

Great with
all BBQ'd meats

