

Potato, gremolata & pine nut salad



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Preparation 25 mins | Cooking 15 mins | Serves 6

- 750g baby kestrel or new potatoes*
- 2 green onions (shallots), trimmed and thinly sliced
- 1 garlic clove, finely minced
- $\frac{1}{4}$ cup flat leaf parsley, chopped
- 2 tsp lemon zest
- $\frac{1}{3}$ cup reduced fat whole egg mayonnaise
- $\frac{1}{4}$ cup reduced fat Greek-style natural yoghurt
- 1 tsp lemon juice
- 2 tbs toasted pine nuts

*choose similar-sized potatoes so they cook evenly

STEP 1 Place potatoes into a large saucepan of cold salted water. Cover and bring to the boil over high heat. Reduce heat and gently boil, uncovered, for 12-15 minutes (depending on size) until just tender. Drain and refresh in cold water. Set aside to fully cool. Once cool, halve potatoes lengthways and place into a large bowl. Add green onions.

STEP 2 To make the gremolata, combine garlic, parsley and lemon zest in a small bowl.

STEP 3 Combine mayonnaise, yoghurt, lemon juice and salt and pepper to taste in a small bowl. Stir mixture through potatoes. Gently fold through pine nuts and two-thirds of the gremolata. Spoon into a serving bowl, sprinkle with remaining gremolata and serve.

Good for you... **NEW POTATOES**

A reliable source of vitamin C, a vitamin that is necessary for the normal structure and function of blood vessels throughout the body. Provide dietary fibre in the skin and the flesh.

