



New Potato Tomato and Boiled Egg Salad

Ingredients

- 8 large potatoes
- 8 eggs
- 500gms cherry tomatoes, halved
- 2 good handfuls of chives, roughly chopped
- Salt and pepper to taste
- 12 tbs olive oil
- 8 teaspoons of cider vinegar
- 2 teaspoons Dijon mustard
- A good pinch sugar

Method

- Cut potatoes into bite size chunks, place in a saucepan, cover with water, add a little salt and bring to the boil. turn down the heat and simmer for five to eight minutes or until tender. Be careful not to overlook them. Drain and set aside to cool.
- Meanwhile, place eggs in a small saucepan, cover with water and bring to the boil for 7 minutes. When cooked run cold water over the eggs to stop further cooking and leave to cool. When cool, peel the eggs.
- Put the olive oil, cider vinegar, mustard and sugar, salt and pepper into a small jar with a screw topped lid and shake until it's emulsified.
- Chop the boiled eggs very roughly and put them into a bowl. Add the potatoes and cherry tomatoes and mix well.
- Pour over the dressing just before serving and sprinkle with chives.
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