

Potato and Herb Salad with Vinaigrette

Ingredients

4 yukon gold potatoes, washed and cut in half

5 cups COLD water

¼ cup white wine vinegar

1/3 cup olive oil

¼ tsp salt

¼ tsp sugar

¼ cup chives, sliced finely

1 Tbl Parsley, chopped

10-12 COS lettuce leaves or similar

3 granny smith apples

Mitzuna leaves or beet leaves/nasturtium leaves

3 Tbls Cranberries

½ cup Sour cream

Method

1. Cover the potatoes with the cold water and bring to the boil. Turn down to cook gently for 15 minutes. Check to see if a butter knife will push through the cooked potato for doneness. Remove from the water in a colander and place into a bowl. Cool.
2. Make the vinaigrette by shaking the vinegar and oil with salt and sugar in a small jar.
3. Pour the vinaigrette over the cooked potatoes while they are cooling.
4. Slice apples thinly and cut into strips (skin on)
5. Mix the herbs with the sour cream and gently fold the potatoes through it. You could alternatively drizzle the herb dressing over the potatoes.
6. Serve onto a platter with the leaves and cranberries scattered across the top.