**Potato Salad with Curly Cress**

* 1kg potatoes, washed and diced
* 2 cups curly cress, picked and washed
* 1-2 large cloves garlic, peeled and chopped finely
* 1 tsp salt
* ½ tsp freshly ground black pepper

DRESSING

* 35ml **white condiment** balsamic vinegar or apple cider vinegar
* 100ml olive oil
* 1- 2 Tbsp each freshly chopped parsley, dill and mint
* 1 TSP pink salt and sprinkle of black pepper

Directions

* Place diced potato and garlic in a medium-size saucepan and cover by at least 2 inches with cold water. Bring to a boil and cook for about 15 minutes, until the potatoes are just cooked.
* Meanwhile wash and spin the curly cress and herbs.
* Chop the herbs until smallish in size (but not **minced**). Reserve some for **scattering** on top of the salad.

*Dressing*

* Measure the olive oil and vinegar and shake well in a jar. Keep herbs for topping separate and add the rest to the dressing and let sit until the potatoes are cooked and drained.
* Tip potatoes back into the pot and season well with salt and pepper. **Scatter the curly cress.** Gently turn the potatoes over and slowly add vinaigrette until nicely coated. Finally tip into a serving dish. Scatter with the remaining herbs.
* Serve immediately (or refrigerate for a few hours to serve as a chilled salad.)