

GREAT RECIPES
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GREEK POTATO SALAD WITH LEMON DRESSING



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Serves 4-6

Preparation time:

10 minutes

Cooking time:

15 minutes

Ingredients:

500g salad potatoes (such as Charlotte or Maris Peer), scrubbed

2 very small red onions, thinly sliced

400g can chickpeas, drained and washed

175g cherry tomatoes, halved and sprinkled with sugar

50g black olives, pitted and chopped

Small handful of flat leaf parsley, shredded

For the Dressing:

2tbsp extra virgin rapeseed oil

2tbsp lemon juice (juice of half a lemon)

1 tsp grated lemon zest (zest of half a lemon)

1 tsp Dijon mustard

Salt and freshly milled black pepper

Method

Quarter then simmer the potatoes for 15 minutes until tender, then drain, cool slightly and transfer to a large bowl.

Meanwhile, put the dressing ingredients in a small bowl, season and whisk together.

Pour half the dressing over the warm potatoes and leave to cool

Add the onion, chickpeas, tomatoes, olives, parsley and the remaining dressing, toss together and serve at room temperature.

Keep some of the non-potato mix back to use as garnish.