

Potatoes, Peas, Mint and Feta Salad



Ingredients

1kg baby potatoes
3 spring onions, sliced
½ bunch mint, picked
½ bunch dill, roughly chopped
200g feta
¼ cup lemon juice
2 tsp dijon
½ cup olive oil

Method:

1. In a medium pot filled with salted water, bring the potatoes to a boil and cook for 15-20 minutes until tender. Remove with a slotted spoon set aside, then add the peas and blanch for 2-3 minutes. Drain and rinse with cold water.
2. Make the dressing by whisking the lemon juice, dijon, and olive oil in a small bowl. Season with

salt and pepper.

3. Cut the potatoes in half and place in a large bowl with the peas, spring onions, mint, dill and feta. Dress and toss when ready to serve.