

Royal Potato Salad



The perfect accompaniment to any entertaining, this royal classic is fit for kings, queens, family and friends.

Ingredients

1 1/2 kg chat potatoes, halved, rinsed

3/4 cup sour cream

3 tablespoons sweet chilli sauce

2 spring onions, chopped

Method:

1. In a large saucepan of salted water, boil potatoes for roughly 10 minutes or until just cooked.
2. Drain and refrigerate for 1 hour, or in the freezer for 10 minutes.
3. Once potatoes are cooled, place in a serving bowl and scatter over three-quarters of the spring onions.
4. In a separate bowl, combine the sour cream and sweet chilli sauce.
5. Pour over the potato and gently toss to coat. Serve garnished with remaining spring onions.