

Potato Salad with Wholegrain Mustard



Comfort food at its best. Serve up this potato salad at your next barbecue for a lighter side dish to your grilled meats.

Ingredients

500 g baby potatoes
2 tbsp grain mustard
3 spring onions, trimmed and sliced
3 tbsp apple cider vinegar
1/4 cup Community Co extra virgin olive oil
1 carrot, shredded

Method:

1. Halve the potatoes and place in a large saucepan covered in cold water. Bring to a boil and simmer for 15-20 minutes or until tender. Drain and set aside to cool.
2. Mix whole grain mustard, spring onions, vinegar, olive oil in a large bowl. Season with salt and pepper to taste. Toss the potatoes and carrots in the dressing.