

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.