

Warm Potato and Leek Salad

1 small bag potatoes
2 leeks
2-4 spring onions
1 bunch radishes
¼ to ½ Chopped fresh parsley or other herbs
1 cup chopped gherkins

Dressing;

½ cup yoghurt (plain)
½ cup mayonnaise
½ cup sour cream
1 tablespoon whole grain mustard
Salt and pepper to taste

1. Wash and chop potatoes (leaving skin on) and cut into bite size pieces.
2. Chop leeks 1cm size.
3. Place potatoes and leeks into a large saucepan and cover with hot water from the urn. Bring to the boil then let simmer until potatoes are tender (10 to 15 minutes)
4. While potatoes and leeks are cooking thinly slice the spring onions, chop radishes and herbs
5. Combine dressing ingredients in a small bowl
6. Drain potatoes and leeks (adults to do this) and place in a large bowl
7. Add chopped veggies, herbs and gherkins
8. Pour dressing over the top, carefully mix together