



New potato salad with shallots, parsley & vinaigrette

A GORGEOUSLY HERBY SIDE FOR SPRING

 SERVES: 8

 COOKS IN: 30 MINUTES

DIFFICULTY: SUPER EASY

NUTRITION PER SERVING

Calories	Fat	Saturates	Sugars	Salt	Protein	Carbs	Fibre
170	9.4g	1.4g	1.9g	0.45g	2.3g	20.4g	1.4g
9%	13%	7%	2%	8%	5%	8%	-

OF AN ADULT'S REFERENCE INTAKE

Method

1. Gently boil the potatoes in salted water until tender. Drain and leave to cool slightly.
2. Whisk the mustard with the vinegar and slowly add the olive oil. Add the chopped shallots and parsley and season well with sea salt and freshly ground black pepper.
3. Slice the cooked potatoes in half and dress with the shallot and parsley vinaigrette.

Ingredients

1 kg new potatoes , scrubbed

1 teaspoon Dijon mustard

2 tablespoons white wine vinegar

6 tablespoons extra virgin olive oil

3 small shallots , very finely chopped

1 handful fresh flat-leaf parsley , roughly chopped

The cost per serving below is generated by Whisk.com and is based on costs in individual supermarkets. For more information about how we calculate costs per serving read our [FAQS](#)