



Potato & Beetroot Salad with Mustard Mayo Dressing



Servings: 4
Total Time: 2 hrs 30 mins
Cooking Time: 1 hr 30 mins
Resting Time: 20 mins (to chill)



METHOD

For the Salad

In a saucepan, cover the unpeeled potatoes with water, bring to a boil & then simmer for about 30 mins until cooked but still firm. Place in a bowl of cold water.

Top & tail the beetroot, cover with water in a saucepan, add the vinegar, bring to a boil & then simmer for about 1 hr until cooked through. Drain & slide all the skin from the beetroot. Allow to cool in the fridge for 20 mins & slice into wedges.

Drain the potatoes, peel and slice each into wedges. Trim the tomatoes & slice into wedges. Tear the lettuce & spread over a flat serving plate. Lay the potato, beetroot & then tomatoes evenly over the top.

For the Mustard Mayo Dressing

In a small bowl, add the mayonnaise, mustard & olive oil & mix well.

Just before serving, spoon the dressing over the potatoes & then the rest of the salad. Season with salt & black pepper.

INGREDIENTS

For the Salad

2 potatoes (300g)
 4 whole beetroot (200g)
 2 Tbsp brown spirit vinegar
 2 Italian plum tomatoes (150g)
 50g mixed lettuce



For the Mustard Mayo Dressing

3 Tbsp natural mayonnaise
 3 Tbsp tangy mayonnaise
 2 tsp Dijon or English mustard
 2 Tbsp extra virgin olive oil

freshly ground salt & black pepper

