

# Potato Salad

Get ready to cook: Tie back long hair, apron on, wash hands. Collect ingredients and equipment

## Ingredients

- 500g salad potatoes
- 2 tablespoons mayonnaise
- 1 teaspoon mustard
- ½ teaspoon paprika
- 2 hardboiled eggs (can be boiled with the potatoes)
- 1 stalk celery
- 2 spring onions
- 1 tablespoon fresh parsley
- Salt and pepper

## Equipment

Weighing scales, saucepan, chopping board, knife, tablespoon, teaspoon, colander, serving dish.



## Method

1. Cut the potatoes into pieces of a similar size and place them in a pan. Fill the pan with **cold** water until it is 2cm over the top of the potatoes. Bring the pan to the boil. Once boiling, cook the potatoes for 15 minutes, until fork tender. Add eggs for the last 10 minutes



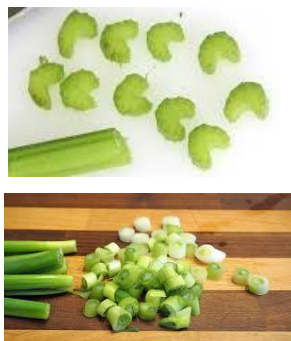
Use bridge and claw grip and always watch what you are doing when using knives.

Check with an adult before using the cooker.

2. Meanwhile, mix the mayonnaise, mustard and paprika, plus pepper to taste. Stir until smooth.



3. Peel and chop the eggs, celery, onions, and parsley.



4. Drain the potatoes into a colander in the sink.



5. Cut potatoes into 1 cm cubes. Place the potatoes in a large bowl. Gently mix in the dressing until it coats the potatoes well.



6. Stir in the eggs, celery and spring onion. Garnish with fresh dill and paprika.



If you are not eating your salad straight away, store it in the fridge