

Mediterranean Potato Salad

Ingredients

- 5 medium potatoes
- 1 punnet cherry tomatoes
- 4-5 sprigs fresh basil leaves basil leaves
- 8 – 10 fresh mint leaves
- 1 small cucumber
- ¼ cup balsamic and olive oil dressing
- Salt and pepper
- Optional – 10 Slices salami



Method

1. Medium dice potato and place in a large saucepan filled with water. Boil potatoes until just soft through. If using salami, cut slices of salami into quarters.
2. Fry potatoes and salami in a little oil until potatoes are golden and crispy. Place in a large salad bowl.
3. Cut cherry tomatoes into quarters and place in bowl with potatoes.
4. Chiffonade mint and basil leaves and place in bowl with potatoes.
5. Dice cucumber and add to your bowl.
6. Add salt and pepper to taste
7. Add dressing and mix gently to combine