

# Potato Salad



**Serves 4    Prep 20 mins**

**Cooking 15 mins**

**Easy**

## **Ingredients**

4 large waxy potatoes, cubed  
1 celery stalk, finely chopped  
1 red capsicum pepper  
1 tbsp olive oil  
80ml half mayonnaise, half fromage frais  
juice of 1 lemon  
2 tbsp finely chopped parsley

1. Put the potatoes in a large saucepan, cover with cold water and cook for 15 minutes, or until tender (don't allow them to overcook). Refresh under cold water and drain
2. String the celery stalk and cut into very small dice. Cut the capsicum in half, remove the seeds and dice finely
3. Put the potato, celery and capsicum in a bowl, add the olive oil, mayonnaise mix, lemon juice and parsley and toss well. Season before serving.