Warm Potato and Mustard Salad

4 side portions · Active 15 min · Total 30 min

Skills: Easy

Ingredients

- 1 lb small waxy potatoes, cut into 3/4-inch pieces (450 g)
- 2 tablespoons olive oil (30 ml)
- 1 tablespoon cider vinegar (15 ml)
- 2 teaspoons wholegrain mustard (10 g)
- 1/4 teaspoon fine salt
- 1/4 teaspoon black pepper
- 2 scallions, thinly sliced
- 1 tablespoon chopped parsley (4 g)

Set out

Saucepan, Colander, Mixing bowl

Allergens

Mustard. Check labels and substitutions.

Make it

1. Simmer potatoes in water for 10–15 minutes until tender but intact.

2. Meanwhile whisk oil, vinegar, mustard, salt and pepper in the bowl.

3. Drain potatoes well and let steam escape for 1 minute. Add warm potatoes to dressing and fold gently.

4. Add scallions and parsley, fold once more and serve promptly.

Use the smallest suitable pot

A compact pot and enough water to cover the potatoes reduce heating time. Keep a lid nearby, but watch for boiling over once the water reaches a full simmer.

A useful detail

A knife should enter a potato piece easily, but the piece should not fall apart as it is lifted.

Keep it well

Refrigerate in a shallow container within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Serve cold or reheat to 165°F/74°C. Do not hold at a lukewarm temperature for later.