






Classic Potato & Egg salad

 Prep time:	15 minutes
 Cook time:	20 minutes
 Serves:	4-6



Ingredients

750g potatoes - waxy are best

4 eggs

Handful chives, chopped

½ cup 400ml jar **Eta Potato Salad Dressing**

Method

1. Peel and cook the potatoes in lightly salted boiling water until tender. Drain. Set aside to cool. Cut potatoes into 1cm pieces. Place in a bowl to get completely cold.
2. Place the eggs in a saucepan. Cover with cold water. Bring to the boil and cook for 7-8 minutes. Drain and cool quickly in cold water. When cold, peel and roughly chop. Add to the cold potatoes. Add chopped chives.
3. Mix **Eta Potato Salad Dressing** through the potatoes and eggs. Transfer to a salad bowl to serve.