



JERNEJ KITCHEN

POTATO SALAD WITH YOUNG SWEET PEAS

Served with sun-dried tomatoes and homemade dressing.

SERVES	2	PEOPLE
PREPARATION:	10	MINUTES
BAKE:	20	MINUTES

POTATO SALAD WITH YOUNG SWEET PEAS

10 new potatoes, small

15 fresh young sweet peas (1 handful)

olive oil, salt, pepper

2 onion scapes (optional)

4 sun-dried tomatoes

SALAD DRESSING

1 tbsp mustard

2 tbsp greek yogurt or sour cream

juice of 1 lemon

salt, pepper

50 ml olive oil

TOOLS AND EQUIPEMENT Sponsored

pot
baking dish
parchment paper
kitchen knife
chopping board
serving dish

COOK THE POTATOES

Clean the potatoes (don't peel them), cut large ones in half. Place a pot filled with salted water over medium-high heat. When the water starts to boil, add the potatoes and cook them for about 5 minutes. After about a minute, add the sweet peas and cook them for about one minute. Remove the sweet peas after a minute, then drain the potatoes and leave them sit for about 5 minutes in a sieve.

BAKE THE POTATOES

Line a baking dish with parchment paper. Add the potatoes, season with pepper and drizzle with olive oil. Place in the preheated oven and bake for about 20 minutes at 240 °C / 460 °F.

MAKE A SALAD DRESSING

Add mustard, greek yogurt or sour cream, olive oil, juice of one lemon, salt and pepper to a bowl. Mix everything together using an immersion blender. For a more runny dressing, add water.

SERVE

Thinly slice garlic scapes (or chives) and sun-dried tomatoes. Add them to a serving bowl along with baked new potatoes, young sweet peas. Add the homemade salad dressing and combine everything together. Serve or add other seasonal veggies and fresh herbs (like coriander or parsley). Enjoy.