

## ***Knowes Garden Herb and Jersey Potato Salad***

### Ingredients:

1 dozen baby new potatoes

A few salad leaves – nasturtium, rocket or watercress

Fresh herbs - chervil, parsley and chives

2 spring onions, peeled and sliced

### *For dressing:*

2tbsps olive/rapeseed oil

1tbsp Thistly Cross Cider

1tsp local honey

1tsp wholegrain mustard

Freshly milled black pepper

A light pinch of salt

### Method:

- Cut each potato in half and cook them in a pan of boiling very lightly salted water for 6-10 minutes, depending on the size of potatoes, until soft. Drain and place in the salad bowl. Set aside to cool a little.
- Meanwhile place dressing ingredients in a clean jar, replace the lid and shake to mix. Pour over potatoes.
- Rinse and pat dry salad leaves and herbs and add to the bowl.
- Toss all ingredients together. Taste and adjust seasoning if required.

*Serves 4 as a side salad.*