



Next level potato salad



Prep: 10 mins
Cook: 12 mins
plus cooling



Easy



Serves 6



Ingredients

800g Jersey Royals, Charlotte or Anya potatoes, or another waxy variety

2 tsp wholegrain mustard

2 tbsp muscatel or white wine vinegar

4 tbsp olive oil

1 shallot, very finely chopped

3 tbsp mayonnaise

2 tbsp soured cream

1 tbsp horseradish sauce

¼ lemon, juiced

2 spring onions, finely sliced

handful of crispy fried onions

Method

Step 1 Tip the potatoes into a large pan of cold salted water. Bring to the boil, then simmer for 10 mins until tender to the tip of a [knife](#).

Step 2 While the potatoes are cooking, [whisk](#) the mustard, vinegar, olive oil and chopped shallot together with a good pinch of salt and a grind of pepper. When the potatoes are cool enough to handle, [peel](#) if you prefer, then halve, quarter or cut them into bite-sized chunks if large, then toss in the mustard dressing until completely coated. Leave to cool completely.

Step 3 Meanwhile, mix the mayonnaise, soured cream, lemon juice and horseradish together. When the potatoes are cool, toss them through the mayonnaise mixture along with the spring onions. Tip into a dish and scatter with the crispy onions just before serving, or serve the crispy onions on the side for sprinkling over at the table.