

Creamy potato salad with fennel, radish & dill

Ingredients

(Serves 4 as a side)

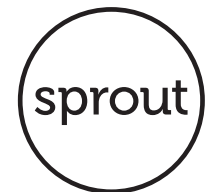
- 500g baby potatoes, halved
- ½ cup reduced-fat Greek yoghurt
- 1 tablespoon apple cider vinegar
- 1 tablespoon Dijon mustard
- 2 tablespoons capers, roughly chopped
- Pinch of salt
- ½ fennel bulb, thinly sliced
- 4 radishes, thinly sliced
- 3 spring onions, thinly sliced
- ½ bunch of dill, leaves picked

Method

1. Place potatoes in a large pot of cold water. Cover and bring to the boil over high heat. Remove lid and cook for 15–18 minutes or until tender. Drain and set aside to cool to room temperature.
2. Meanwhile, combine yoghurt, vinegar, mustard, capers and salt in a large bowl. Stir through potatoes, fennel, radish, spring onion and dill until well coated.



BUY SA.
FOR Christmas.



Recipe courtesy
Sprout Cooking School.