



Pink eye and potato salad

Eloise Emmett, author Seafood Everyday Cookbook

 30 minutes

 Serves 4

INGREDIENTS

- 8 medium pink-eye potatoes
- 4 eggs
- 3 tablespoons sour cream
- 3 tablespoons mayonnaise
- 1 tablespoon capers
- 2 tablespoons dill
- 1 tablespoon chives
- 1 small red onion
- salt and pepper
- 400 grams smoked salmon

TIPS

Add in beans or peas, roast capsicum, salad leaves, steamed broccoli or whatever else you have on hand!

DIRECTIONS

1. Scrub the potatoes but do not peel.
Place the whole potatoes in a saucepan, cover with water, bring to the boil and simmer for 15 minutes, or until the potatoes are cooked but still firm. Drain and cool, then cut into 1 cm dice.
2. Hard boil the eggs by cooking in a pot of boiling water for 10 minutes. Cool the eggs and peel. Cut into quarters.
3. In a large bowl, mix together the sour cream and mayonnaise. Add the capers, chopped herbs, sliced onion, potatoes and egg. Stir gently to combine.
4. To serve, transfer the potato mixture to a serving dish. Season with salt and pepper and serve with the smoked salmon.



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