

Mediterranean potato salad

35–45 Min

Preparation

1. Wash the potatoes, place in a pan of salted water and boil until soft. Then drain, peel while still warm and leave to cool.
2. In the meantime, the other ingredients can be prepared. To do this, peel the onion and cut into fine strips. Halve the olives and artichoke hearts. Also cut the sun-dried tomatoes into fine strips. Chop the fresh basil. Dry roast the pine nuts in a pan.
3. The next step is to prepare the dressing. To do this, finely press the garlic. Mix the olive oil with the Italian herb mixture, honey, mustard, garlic, and white balsamic vinegar in a cup.
4. In the last step, half or quarter the potatoes, depending on their size. Mix everything together and pour over the dressing. Leave to stand for 5–10 minutes. Serve the dish with some grated parmesan and fresh basil.

Ingredients 6 Portions

= Kotányi Produkte

1 kg	Potatoes
1 pc.	Garlic clove
50 g	Dried tomatoes
3 tbsp	Green olives (deseeded)
3 tbsp	Pine nuts
3 tbsp	Capers
5 pc.	Artichoke hearts
4 tbsp	Parmesan cheese, grated
1 cup	Fresh basil
5 tbsp	Olive oil
4 tbsp	Light balsamic vinegar
1 pc.	Red onion
1 tbsp	Dijon mustard
1 tsp	Honey
1 tbsp	Italian Herbs