

Spring Potato Salad

45–50 Min

Preparation

1. Bring a pot of salted water to a boil. Wash the potatoes, clean off any dirt, and cut them in half. Add them to the boiling water and cook for 25–30 minutes. In a separate pot, cook the peas for 10 minutes.
2. Meanwhile, wash the radishes and cut them into quarters. Heat a pan, add the oil and radishes, and sauté for 5 minutes. Add the sugar, salt, and pepper, then cook for another 2 minutes. Finally, pour in the vinegar, cook for one more minute, and remove from heat. Let cool.
3. Dice the avocado. In a small bowl, mix the mustard, honey, vinegar, olive oil, and salad herbs. Drain the cooked potatoes and transfer them to a bowl. Add the radishes, peas, and avocado, drizzle with the dressing, and toss gently. Optionally, garnish with radish sprouts and serve.

Ingredients 4 Portions

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800 g	Baby potatoes
120 g	Radishes
100 g	Peas
1	Avocado
3 tbsp	Olive oil
1 tbsp	Wine vinegar
1 tsp	Brown sugar
	Salt and pepper, to taste

For the dressing:

1 tsp	Dijon mustard
1 tbsp	Honey
1.5 tbsp	Wine vinegar
50 ml	Olive oil
1 tsp	Pepper Herbs Classic