

Zesty pesto potato salad



Pesto's not just for pasta! It's perfect for adding a rich Italian flavour to potatoes. Balanced by lemon and a little vinegar it makes a fantastically tasty potato salad. ✈️



Skill level:
Simple



Preparation time:
10 minutes



Serves:
4



Cooking time:
20 minutes

Ingredients

- 750g New/Baby potatoes

For the dressing

- Zest and juice of 1 lemon
- 2 tbsp pesto
- 5 tbsp olive oil
- 1 tbsp balsamic vinegar
- 2 garlic cloves, very finely chopped
- 3 tsp capers, drained
- Salt & black pepper

Method

- Mix all dressing ingredients together and set aside.
- Cut any larger potatoes in half. Boil or steam potatoes in salted water for around 20 minutes (or until tender), then drain and tip them back into the pan.
- Add the dressing to the steaming hot potatoes and mix well to infuse all the flavours. Season to taste and serve warm.