



POTATO SALAD WITH SMOKED SALMON AND PICKLE

INGREDIENTS

- 300 grams of potato
- 2 tablespoons of mayonnaise
- 1 tablespoon of mustard
- 100 grams of smoked salmon
- 6 pickles
- 2 -3 tablespoons of chives
- Black pepper

DIRECTIONS

Peel the potatoes and slice them in cubes of 1 cm.

Boil the potato cubes in a pan with ample water in 6 - 8 minutes al dente.

Let the potato cubes drain in a sieve and leave it to cool.

Slice the smoked salmon in thin slivers.

Slice the pickles in thin slices.

Slice the chives fine.

Mix the mayonnaise with the mustard.

Mix the potato cubes in a bowl with the mustard mayonnaise, slivers of smoked salmon, slices of pickles, chives and fresh grated pepper.

Serve the potato salad at lettuce leaves.

LUNCH,
2 PERSONS
TIME: 20 MINUTES

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