



Perfect recipe for collective kitchens

Potato Salad

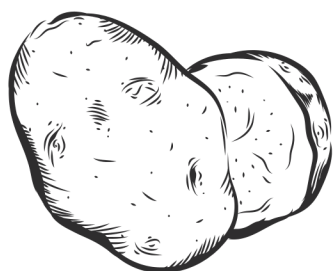
To calculate the amount needed for each ingredient:

Amount of the basic recipe X Number of recipes = Total Amount

PORTIONS FOR THE BASIC RECIPE: 4-6

PREPARATION TIME: 15 MIN

COOKING TIME: 15 MIN



Ingredient	Amount	Number of recipes	Total amount
Medium potatoes	6		
Celery stalk	1		
Onion	1/2		
Mayonnaise	125 ml (½ cup)		
White wine vinegar	15 ml (1 tbsp.)		
Dijon mustard	5 ml (1 tsp.)		
Chives, chopped	30 ml (2 tbsp.)		
Parsley, chopped	15 ml (1 tbsp.)		

Preparation

- Peel and dice the potatoes.
- Place the potato dices in a saucepan and cover it with cold water. Add salt. Cover and bring to a boil. Cook for 15-18 minutes, until the potatoes are cooked, but still firm. Drain, then cool under cold water.
- Chop the celery and onion.
- In a salad bowl, combine the mayonnaise with the wine vinegar, mustard, chives and parsley.
- Add the vegetables in the bowl. Season with salt and pepper, and stir gently.

Source: Les recettes de Caty (in French only)

