

## Olivier Salad

**Season:** Spring

**Type:** Salad

**Serves:** 36 tastings

**From the garden:** Potato, onion & parsley



<b>Equipment:</b>	<b>Ingredients:</b>
<p>Large bowl x 1 Small bowl x 1 Small saucepan x 1 Wooden spoon x 1 Whisk x 1 Chopping boards and knives Measuring cups Measuring spoons Red baking dish x 2 Serving plate x 2 Serving bowl x 5 Serving spoon x 5</p>	<p>4 potatoes (skin-on, small cubed) 4 carrots (skin-on, small cubed)  2 eggs (hard boiled, follow instructions below to prepare eggs)  1 cup frozen peas (rinsed with hot water from kettle) 3 pickled cucumbers / gherkins (finely chopped) 1 onion (finely chopped)  <i>Dressing:</i> 1 tablespoon parsley (finely chopped) 1 cup mayonnaise Juice of ¼ lemon ½ teaspoon salt 10 grinds of pepper</p>

### What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Divide the potato-carrot mixed in 2 red baking dishes.
3. Cover each baking dish with a serving plate.
4. Microwave on the highest setting for 5 minutes, stir and microwave for another 2 minutes or until vegetables are cooked. Set aside to cool.
5. Boil eggs in a small saucepan filled with cold tap water for 5 minutes.
6. Remove eggs from water, cool, peel and cut into small cubes.
7. Put all the salad ingredients in a large bowl.
8. Mix all the ingredients for dressing together in a small bowl.
9. Add dressing to the salad. Toss gently.
10. Serve into 5 large serving bowls with a serving spoon in each.