

# Potato and Chickpea Salad

**Season:** Summer

**Type:** Salad

**Serves:** 32 tastings

**From the garden:** Potato, onion, capsicum, tomatoes



<b>Equipment:</b>	<b>Ingredients:</b>
<p>Large bowl x 1 Small bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Juicer x 1 Red baking dish x 2 Plate x 2 Serving bowl x 5 Serving spoon x 5</p>	<p>8 potatoes (skin-on, cut into 1.5cm cubes)  1 onion (finely chopped) 1 capsicum (chopped) 20 cherry tomatoes (cut into quarters) 1 can chickpea (drained)  <b>Dressing:</b> 1 cup mayonnaise 1 teaspoon Dijon mustard Juice of ½ 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 and put the potatoes in two separate red baking dishes.
3. Cover each baking dish with a plate.
4. Microwave the potatoes on highest setting for 5 minutes.
5. Remove from microwave, stir the potatoes and return to the microwave to cook for another 5 minutes or until the potatoes are cooked. Set aside to cool.
6. Meanwhile, stir together all the ingredients for the dressing in a small bowl.
7. When potatoes are cool, put potatoes, onion, capsicum, tomatoes, chickpea and dressing in a large bowl. Toss well.
8. Serve into 5 serving bowls with a serving spoon in each.