

Creamy Potato Fennel & Egg Salad



Recipe By FoodieBook

Ref: 348

Heading: Salads

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 4

Ingredients & Prep

800 g New potatoes cooked & chopped

4 Eggs hard boiled shelled & sliced

20 g Fresh parsley chopped

20 g Fresh tarragon stalks removed & chopped

2 g Celery stick grated

1 Fennel bulb trimmed & finely sliced

Dressing

100 g Cream cheese

50 g Mayonnaise

1 tsp Dijon mustard

1 tsp White wine vinegar

1/2 tsp Garlic clove pureed or finely grated

1/2 tsp Salt

1/2 tsp Black pepper freshly ground

Garnish

2 Spring onions chopped

8 cherry tomatoes cut in half

Suggestion & Tips

Excellent with crusty bread.

Method

Step 1 - Boil potatoes in salted water until tender, 15 to 20 mins, 10 mins before the end add eggs to hard boil, allow to cool & chop potatoes in small cubes & egg in quarters.

Step 2 - Mix the dressing ingredients with a whisk in a bowl, then add grated celery, fennel, & the herbs, cooled potatoes, egg & carefully mix all together, tip mixture into a serving bowl.

Step 3 - Place on tomato halves & garnish.