

# PEOPLE'S KITCHEN

## Jersey Royal Potato Salad Recipe



### Ingredients:

- 1lb Jersey Royals
- 2 spring onions
- 5 tbsp mayonnaise
- 2 tbsp crème fraîche
- 2 tbsp chopped chives
  
- Salt & pepper

### Method

1. Cook the potatoes in lightly salted water until tender.
2. Trim the bases from the spring onions and remove any dry or unsightly tips. Finely chop.
3. Drain the potatoes and slice them into rounds, quarters or squares, whichever you prefer.
4. Put them, warm, in a bowl with the spring onions, mayonnaise, crème fraîche, chives and some seasoning.
5. Gently mix to combine and put it in the fridge until you're ready to serve



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