

Cypriot Potato Salad

Ingredients

- 500g New potatoes
- 1tsp Coriander seeds, crushed
- Olive oil
- Lemon juice
- salt



Method

1. Boil the new potatoes until tender. Drain them.
2. Cut some of the potatoes in half, and some them crush gently with a fork.
3. Whilst the potatoes are cooking make a dressing by whisking together 1 part olive oil to 1 part lemon juice. Season with crushed coriander seeds and salt – this is generally to taste.
4. Pour the dressing over the potatoes whilst they are still hot and toss gently to coat them all.
5. Serve hot or cold as part of a mezze or with any other dishes you like.

Notes