

Warm Potato Salad

MAKES:4

PREPARATION TIME:5 minutes

COOK TIME:10-15 minutes

INGREDIENTS:

- 700g new potatoes, scrubbed
- 1 (20g) pack flat leaf parsley, roughly chopped
- 1-2 garlic cloves, crushed
- 8 tbsp Filippo Berio Extra Virgin Olive Oil



METHOD:

Cook the potatoes in a large covered pan of boiling salted water for 10-15 minutes or until tender. Drain potatoes in a colander then return to the pan.

If preferred Add the parsley garlic and 6 tbsp of the oil to the potatoes along with plenty of freshly ground black pepper. Cover the pan with the lid and shake well to mix all the flavours. Lightly crush the potatoes with a fork

Spoon into a bowl and drizzle over the remaining oil. Serve warm or cold.

Cook it with: Extra Virgin Olive Oil