

Mint Potato Salad

Ingredients (serves 6-8)

12 small red skinned potatoes

1/3 to 1/2 cup extra virgin olive oil

1/4 cup red wine vinegar

1-2 cloves minced garlic

1-2 teaspoons dried crushed mint leaves

1 cup fresh or frozen peas

Salt and pepper to taste

Mise en place! (Everything in its place)

Directions

1. Halve potatoes and steam or boil until fork tender and cool slightly.
2. In small bowl, whisk together the oil, vinegar, garlic and mint.
3. Pour over potatoes and gently combine.
4. Add salt and pepper to taste.
5. Add peas.

[Link to Video](#)