



POTATO, CUCUMBER AND BEAN SALAD WITH A GREEN MAYONNAISE

Season:	Summer, autumn
From the garden:	Potatoes, cucumber, yellow and green beans, parsley, basil, lemon
Type:	Side
Difficulty:	Easy
Country of origin:	
Serves:	6 serves or 30 tastes
Source:	Andrea Habacht, GTT kitchen specialist, Oropi school

Equipment

- *chopping board and knife
- *saucepan
- *vegetable peeler
- *salad bowl
- *mixing spoon
- *small bowl
- *citrus juicer
- *measuring cup and spoons

Ingredients

- *600 g potatoes
- *1 cucumber
- *big handful of beans (green or yellow)
- *small red onion
- * $\frac{1}{2}$ cup of mayonnaise
- *juice of $\frac{1}{2}$ lemon
- *2 tsp mustard
- *handful each of parsley and basil
- *salt and pepper to taste

Method

- 1.give the potatoes a good wash or peel them

2. cut big ones in halves or quarters, leave the small ones whole
3. put them in a large saucepan, cover with water and cook until tender
4. drain the potatoes and let them steam dry
5. after they have cooled enough to handle, cut the potatoes into small cubes and place in the salad bowl
6. peel the cucumber, cut it in half lengthwise and using a spoon, scrape the seeds out
7. cut the cucumber into small pieces and add them to the bowl with the potatoes
8. cut the ends of the beans, half them and place either into the microwave to steam or cook them in a saucepan on the stove top till tender
9. rinse the beans with cold water after cooking and add them to the salad bowl
10. chop the herbs and onion finely. Add onions to the salad bowl
11. cut the lemon in half and squeeze out the juice
11. put the mayonnaise, mustard, lemon juice and chopped herbs in a small bowl and mix. Season with salt and pepper
12. mix the potatoes, cucumber, beans and onion with the green mayonnaise

Notes: Tomatoes can also be added to the salad

Skills: measuring, *mixing*, *cutting*, *juicing*