

Lunchbox Laughter

Indian Potato Egg Salad



Indian Potato Egg Salad (Serves 4)

Ingredients:

- 450g baby new potatoes.
- 4 eggs
- 225g cauliflower
- 100g green beans
- 1 red onion
- 4 large tomatoes
- 420g chickpeas
- 1 tbsp mayonnaise
- 1 lime
- 3 tbsp coriander
- 1 tbsp mango chutney
- 1 tsp medium curry powder
- 3 tbsp water

Equipment:

- Large Pan
- Sharp Knife
- Colander
- Large Bowl
- Whisk
- Oven hob.
- Medium Pan

Method:

1. Place the new potatoes in a large pan of boiling water, cover and simmer for 5 minutes.
2. Place the eggs in a medium pan, cover with cold water and bring to the boil. Simmer for 6 minutes and then drain.
3. Crack and peel the shells and quarter the eggs.
4. Add the cauliflower and green beans to the potato pan and cook for 5 minutes until tender.
5. Drain and rinse under cold water until cold.
6. Place in a large salad bowl with the eggs.
7. Add the sliced red onion, tomatoes and chickpeas.
8. Whisk together the mayonnaise, juice of the lime, coriander, mango chutney, curry paste and water.
9. Before serving toss the dressing into the salad.

