

Potato and Chickpea Salad

Season: Summer

Type: Salad

Serves: 32 tastings

From the garden: Potato, spring onion, oregano



Class focus: Cut potatoes into 1.5cm cubes, thinly sliced celery

Equipment:

Large mixing bowl x 1
Small mixing bowl x 1
Wooden spoon x 1
Whisk x 1
Sieve x 1
Chopping boards and knives
Measuring cups
Measuring spoons
Juicer x 1
Red baking dish x 2
Serving plate x 2
Serving bowl x 5
Serving spoon x 5

Ingredients:

4 potatoes (skin-on, cut into 1.5cm cubes)
1 spring onion (white & green parts, thinly sliced)
1 celery stalk (thinly sliced)
1 can chickpea (drained)

Dressing:

1 sprig oregano (leaves only, finely chopped)
1 cup mayonnaise
Juice of ½ lemon
½ teaspoon salt
10 grinds of pepper

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Divide and put the potatoes in two separate red baking dishes.
3. Add 2 tablespoons of water into each baking dish and cover with a serving plate.
4. Microwave the potatoes on highest setting for 5 minutes.
5. Remove from microwave, stir the potatoes and return to the microwave to cook for another 5 minutes or until the potatoes are cooked. Set aside to cool.
6. Meanwhile, combine all the ingredients for the dressing in a small mixing bowl.
7. When potatoes are cool, put all salad ingredients and dressing in a large mixing bowl. Toss well.
8. Serve into 5 serving bowls with a serving spoon in each.