



GREEK-STYLE POTATO SALAD

-  **Prep:** 10 minutes
-  **Cook:** 10-12 minutes
-  **Serves:** 4 as an accompaniment

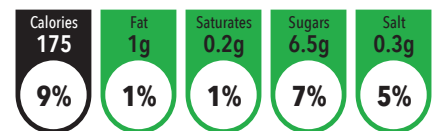
INGREDIENTS:

- 750g new potatoes, halved
- ½ cucumber, finely diced (200g)
- 4 spring onions, thinly sliced
- 150g tub fat free natural yogurt
- 4 sprigs mint, leaves shredded
- 4 sprigs oregano, leaves chopped
- 1 tbsp white wine vinegar
- 1 tsp poppy seeds
- ½ tsp **LoSalt**

METHOD:

1. Cook the potatoes in boiling water for 10-12 minutes or until tender, drain and cool under cold water.
2. Meanwhile, mix the remaining ingredients in a large bowl and toss in the potatoes. Garnish with extra mint and oregano leaves.

Each serving contains



of your guideline daily amount

COOKS TIP:

Cook this in advance and let the flavours mature. Great for barbecues and outdoor eating.