

TAMARIND POTATO SALAD

**POTATO SALAD WITH TAMARIND
CHUTNEY**



INGREDIENTS

750g/1lb 10oz new potatoes, scrubbed and halved if large
100g/4oz green beans, trimmed and halved
2 tbsp sunflower oil
225g/8oz chestnut mushrooms, halved
150ml/1/4pt mayonnaise
3 tbsp milk
2 tbsp Geeta's Tamarind Chutney
1 tbsp mustard seeds
1/2 (225g) bag baby spinach leaves, rinsed and patted dry with kitchen paper
100g/4oz frozen peas, thawed

METHOD

Bring a large pan of lightly salted water to the boil. Add the potatoes; cook for 15-20 mins until tender, adding the green beans for the final 8 mins of cooking. Drain; rinse under cold water. Drain again; set aside to cool completely.

Whilst the potatoes are cooking; heat the oil in a large frying pan. Add the mushrooms; fry for 5 mins, stirring, until golden and softened. Drain on kitchen paper; set aside to cool.

Place the mayonnaise in a large bowl. Add the milk and Geeta's tamarind chutney; mix well to combine. Season generously with salt and freshly ground black pepper. Stir in the mustard seeds. Add the potatoes, green beans, mushrooms, spinach leaves and peas; mix well to coat in the dressing. Transfer to a serving bowl to serve.