



potato salad

This potato salad is both rich and light and will be the center of your dinner table. It is super duper easy to make very wholesome and unforgettable to have.

Ingredients

- 1 can of sweet corn
- 3 cloves of garlic, minced
- 1 Tablespoon of black Pepper
- Tomatoes, diced
- 1 Tablespoon White Vinegar
- Salad cream/mayo
- 4 potatoes, diced
- 1/2 whole Small Red Onion, Halved And Sliced Very Thin
- Cheddar cheese/parmesan cheese (optional)
- 3 Tablespoons Minced Fresh parsely/Coriander



Method

Slice your potatoes and put them to boil together with the garlic. Take them from the heat and dice them into small cubes and allow them to cool down just a little bit.

Rinse your sweet corn and add to the bowl. Followed by the tomatoes, garlic, black pepper red onion, finely chopped coriander/parsely and the vinegar. Mix everything up.

Add the dressing as much as you prefer until the potatoes are coated. Gently stir everything until combined. Taste and adjust seasonings as per your preference. Cover with some cling film and refrigerate before serving. This allows the flavors to meld

Remove from the fridge and stir in some more salad cream to your liking. Sprinkle with more parsley/coriander before serving.



SERVE WITH: preferably with hot pilau, a rice dish, or on its own.

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/potato-salad/>