

Purple Potato Salad

Workstation: 1

Equipment

Saucepan
Chopping boards
Non slip mats
Knives
Measuring cups
Measuring spoons
Large bowl
Large spoon
Colander
Small spoon
Lemon juicer

Ingredients

8 large potatoes
½ diced red onion
½ diced celery
½ cup of pickle relish
1 cup of soy mayo
2 tablespoon of fresh squeezed lemon
2 tablespoons of dijon mustard
3 grinds of pepper

Method

1. **Fill** a saucepan $\frac{2}{3}$ full with hot water **cover** and **turn on** so water can boil
2. **Wash** potatoes
3. **Cut** potatoes into small pieces. Small potatoes in halve ($\frac{1}{2}$), medium potatoes in thirds ($\frac{1}{3}$), large potatoes in quarters ($\frac{1}{4}$) and extra large potatoes in sixths ($\frac{1}{6}$)
4. **Place** potatoes into boiling water
5. **Dice** onion and celery
6. When potatoes are just soft **remove** from heat and **drain** water using the colander and set aside to cool
7. **Mix** soy mayo, lemon, pepper, dijon mustard and pickle relish
8. **Combine** all ingredients in a large bowl
9. **Carefully mix** all ingredients together make sure not to mash potatoes
10. **Place** in fridge until ready to serve