



# ROYAL POTATO SALAD

The perfect accompaniment to any entertaining, this royal classic is fit for Kings, Queens, family and friends.



EASY



10 MINS



10 MINS



10

## Ingredients

- 1 1/2 kg chat potatoes, halved, rinsed
- 3/4 cup sour cream
- 3 tablespoons sweet chilli sauce
- 2 spring onions, chopped

## Instructions

1. In a large saucepan of salted water, boil potatoes for roughly 10 minutes or until just cooked.
2. Drain and refrigerate for 1 hour, or in the freezer for 10 minutes.
3. Once potatoes are cooled, place in a serving bowl and scatter over three-quarters of the spring onions.
4. In a separate bowl, combine the sour cream and sweet chilli sauce.
5. Pour over the potato and gently toss to coat. Serve garnished with remaining spring onions.