

DIRTY POTATO SALAD



Serves 8

Ingredients

1.2kg Nicola or King Edward potatoes, cut on different angles
2 tablespoons olive oil
Sea salt and freshly ground black pepper
2 raw chorizo sausages, roughly chopped
1 red onion, halved and thinly sliced
1 spring onion, sliced on the diagonal
2 large handfuls rocket leaves

Stick-blender Mayo

1 egg, at room temperature
1 tablespoon white wine vinegar (or lemon juice)
1 teaspoon dijon or seeded mustard
350ml vegetable oil
Pinch of sea salt

Method

Pre-heat the oven to 180C and line a large baking tray with baking paper. Place the Potatoes in some cold water and let them soak for 20 mins, dry them off with a clean tea towel. Throw the potatoes into a large bowl, add the olive oil, season with salt and pepper and toss to coat well. Spread out on the prepared tray and roast for 30mins. Add the chorizo and cook for further 10 minutes, or until the potato is cooked through and golden brown and the chorizo is nice and crisp.

While your potatoes and chorizo are roasting, make the mayo. Put all the ingredients in a narrow beaker or jug. Start with the stick blender at the bottom and blend for 3-5 seconds or until everything comes together, then slowly pull the blender to the top. Now use an up and down motion to finish the mayonnaise. This process should only take 10-15 seconds!

Remove the potatoes and chorizo from the oven and leave to cool completely. (If you don't wait for them to cool before adding the mayo, it'll melt and make an oily mess) Once cool, transfer to a large mixing bowl along with red onion. Add the mayo a little at a time and gently toss to combine until you reach your desired potato to mayo ratio. Taste and add more seasoning if you think it needs it.

Transfer the salad to a serving bowl, scatter over the spring onion and rocket and you're good to go. Any leftover mayo will keep in an airtight container in the fridge for up to 1 week.

