



# Swedish Oven Potatoes with Salad

NIBBLEDISH CONTRIBUTOR

## Ingredients

- potatoes - grated cheese - butter - salt - lettuce - tomatoes - cucumber - spring onions  
- radish - alfalfa scion - pepper & salt - yogurt - rape oil - ramson vinegar - lemon

## Instructions

this is very easy and quick and tasty! it's again a swedish recipie, but my mom made those potatoes since i was a little kid. always one of my favourite way to eat potatoes!

1. peel the potatoes and cut the upper half of the potatoes into vertical sliches, put them in a greased ovenproof dish. put some butter on top, as well as the grated cheese and some salt. put it in the oven at 200°C. I am not sure about the time when you only use an oven. I always add the microwave and then it takes about 10minutes until they are done. To give them a nice finish I turn on the grill for about 2 minutes.

2. whilst the potatoes are in the oven, wash the lettuce and the other ingredients for the salad. cut the tomates, cucumber, spring onions, radish.

3. for the dressing put half a lemon into the salad bowl, add half a cup of yogurt, pepper and salt, about 1 tablespoon of rape oil (you can use any other oil, too) and 1 tablespoon of ramson vinegar (here you can also use another vinegar).

4. put the greens into the bowl, and mix it.

5. enjoy!