Creamy Salmon and Potato Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

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2 medium potatoes, washed

1 bowl of frozen mix vegetables(peas, corn and carrot)

100g pack of Salmon in mild chilli

2 tbsp Japanese Mayo

pinch of salt

Instructions

1. Steam the potatoes on medium heat for about 15 minutes. You should be able to pierce through the potato with skewers or fork if it's cooked. Leave to cool in room temperature.

2. Steam the frozen mix vegetables for about 10 minutes. Drain the mix vegetables.

3. Removed the skin from potatoes and cut into small chunk. Place the cool mix vegetables, packet of salmon, salt and japanese mayo and potatoes in a large bowl and gently stir to combine(As the potato are pretty easy get mash up)

4. Serve either warm or left it in fridge till cool.