



Yogurt Mustard Potato Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2:

- 6 new potatoes, sliced
- 50g natural yogurt
- 1 tsp wholegrain mustard
- Juice of half a lemon

- 100g cucumber, diced

- 2 spring onions, chopped
- 2 mushrooms, sliced

Instructions

1. Lightly boil the potatoes in salted water for 15 minutes until just cooked. Drain and keep warm.
2. Mix the yogurt with the mustard and lemon. Set aside.
3. Toss the cucumber, onion and mushrooms into the pan with the drained potatoes.

4. Stir in the yogurt, mixing well.