

SMOKEY JO'S VERSATILE POTATO SALAD

Ingredients

600g New potatoes

[Fino Extra Virgin Olive Oil](#) – a good glug

1 Lemon – zest & juice

[Capers](#) – a handful

200g Gherkins – diced

6 Spring onions - chopped

1 bunch of Flat Leaf Parsley – chopped

1 Bunch of Chives – chopped

Chive flowers – if in season

[Halen Môn Sea Salt](#) and Black Pepper



Boil the potatoes in salted water until tender and drain well. Cut larger potatoes in half, and add some [Fino Extra Virgin Olive Oil](#) before leaving to cool.

Once cooled, gently combine the potatoes with the flat-leaf parsley, chives, [capers](#), gherkins and spring onions. Add another glug of [Olive Oil](#), then add the lemon zest & juice, season with [Halen Môn Sea Salt](#) and black pepper and toss. If you want the dressing to be a little sweeter you can also add some of the pickling liquid from the gherkins.

Arrange the chive flowers on top for a beautiful pop of colour and voilà. Enjoy!

Our potato salad recipe can also be the star of the show if you add some of our [Gravadlax](#), [Traditional Oak Smoked Salmon](#), [Hot Smoked Trout](#), or even fry some of our delicious [Teifi Organic Halloumi Cheese](#) and scatter it on top to create a wonderful light lunch for veggies or non-veggies.