**Potato Salad with Sour Cream and Chive Dressing**

**Difficulty:** Easy

**Fresh from the garden:** Potatoes, Fresh Chives, Red Onion

**Equipment:**
- Saucepan
- Knives
- Chopping boards
- Colander
- Mixing bowl
- Measures

**Ingredients:**
- 1 Kg Potatoes
- ½ cup sour cream
- ¼ cup mayonnaise
- ¼ cup fresh chives, finely chopped
- ½ red onion, very finely sliced
- ½ teaspoon Dijon mustard
- Salt and Pepper to taste

**What to do:**

**Cut potatoes in quarters, leaving their skins on.**

**Place potatoes into a saucepan and fill with just enough water to cover.**

**Bring potatoes to the boil, then simmer over low heat until just tender, about 10 minutes.**

**Drain in a colander in the sink and cool under cold running water.**

**In a mixing bowl stir together the sour cream, mayonnaise, red onion, Dijon mustard and chives (leaving 1 teaspoon of chives to garnish).**

**Once the potatoes have cooled, place in a large serving bowl.**

**Gently toss through the dressing.**

**Season with freshly ground salt and pepper.**

**Garnish with remaining chives.**