

# Salads

## AVOCADO AND POTATO SALAD



- 500g New potatoes
- 2 Hass avocados
- 1 Tub of cress
- 3 tbsp Mayonnaise
- 1 Handful of chives, chopped
- 1 Handful of almonds

Cut the new potatoes into halves and then boil for 15 minutes or until tender.  
**Once cooked drain the potatoes and place into a bowl, leave to cool then stir into mayonnaise until all covered.**

Cut the avocados into halves and remove the skin and also the stone.  
Then cut the avocado into chunks and add to the potatoes.  
Add the cress, almonds and the chives to the potato mix.  
Stir until all the ingredients are covered in the mayonnaise.

<http://www.deliciouslyhealthyavocados.co.uk/recipes/avocado-and-potato-salad.html>

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