

## Potato Salad with Curly Kale

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Cooking time: 20 minutes  
Serves 2-3

### Ingredients:

500g new potatoes  
120g baby leaf curly kale  
3 tbsp mayonnaise  
2 tbsp lemon juice  
1 clove of garlic, chopped  
(optional)  
1tbsp olive oil  
1 tbsp chives, chopped  
Salt & pepper



### Method:

Cut the potatoes into small bite sized pieces, then place into a saucepan of boiling water. Boil the potatoes for about 10 minutes until they are cooked through, then drain and leave to cool.

In a separate bowl, mix together the mayonnaise, lemon juice and seasoning.

Heat the oil in a wok and stir fry the garlic and baby leaf curly kale on a high heat for 1½ minutes until wilted and soft, then leave to cool.

Combine all the ingredients in a bowl and mix thoroughly. Season to taste, then sprinkle the chives on top and serve.