

PINK SALMON AND POTATO SALAD



	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	86kcal	1.3g	3.0g	1.4g	0.3g
R1%	4%	1%	4%	7%	5%

METHOD

1. Cook the potatoes in boiling water or a steamer until tender then drain and set aside to cool.
2. In a large bowl, mix together the tomato, spring onions, chives and crème fraiche and season with black pepper. Add the cooled potatoes and Salmon chunks and stir gently. Great as a change from sandwiches for lunch or as a light main meal.

INGREDIENTS

- 1 x 213g tin **Princes Pink Salmon**, drained and broken into chunks
- 350g New Potatoes, washed and halved
- 1 medium vine Tomato, finely diced
- 3 Spring Onions, washed and sliced
- A few fresh Chives, snipped
- 2tbs Crème Fraiche or Soured Cream
- Black Pepper