

# Baked potato salad



A TRULY SOUTH AFRICAN SIDE, THIS TASTY VERSION USES A VARIETY OF OUR FLAVOUR-PACKED SAUCES.

## INGREDIENTS

- 500 g baby potatoes
- 2 cloves garlic, crushed
- 30 ml (2 Tbsp) cooking oil
- ½ red onion, finely chopped
- 60 ml (¼ cup) **Spur Sweet Chilli** or **Spur Salad & French Fry Dressing**
- 15 ml (1 Tbsp) **Spur Peri-Peri Sauce**
- 15 ml (1 Tbsp) plain or double-cream yoghurt
- Salt, to taste
- 15 ml (1 Tbsp) freshly chopped parsley or 5 ml (1 tsp) dried
- Freshly ground black pepper, to taste





## METHOD

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1. Preheat oven to 180°C.
2. Cut unpeeled potatoes in half and toss with garlic and oil on a baking tray. Roast for about 45 minutes until soft, but crispy on the outside.
3. Sauté onion until soft. Remove from heat, add remaining ingredients and stir into potatoes. Serve immediately with more **Spur Salad & French Fry Dressing**.

## VARIATION

1. Substitute the parsley with spring onions.