



Bron: [Amanprana.eu](https://amanprana.eu) | Chef: [1](#) | ©1

Greek potato salad

Ingrediënten

- 500 g potatoes
- 125 g broad beans (or large white beans)
- 1 spring onion, cut into thin rings
- 2 hard-boiled eggs, chopped roughly
- 3 artichoke hearts (cooked or from a jar) cut into pieces
- a couple of black olives

Dressing

- 4 tbsp Hermanos Catalan olive oil
- 2 tbsp lemon juice
- 1 clove garlic, crushed
- 2 teasp dried marjoram
- a pinch of Amanprana Orac Botanico mix mild
- 75 g Biogarde yoghurt

Extra info

Recept geschikt voor:

4 personen

Moeilijkheid:

Vorbereidingstijd:

minuten

Bereidingstijd:

20 minuten

Totale bereiding:

20 minuten

Gebruikte producten

De **Amanprana producten** die gebruikt zijn bij het maken van greek potato salad

Bereiding

Clean the potatoes thoroughly and boil them. When they are done, let them cool off and cut them into cubes. Let the broad beans drain in the meantime. In a large salad bowl mix the potatoes, the broad beans and the other ingredients together. Mix all ingredients of the dressing well and mix this through the salad. Flavour with cayenne pepper and sea salt.

Speciale wensen

- [Vegetarian](#)
- [Gluten free](#)