

Potato Salad With Peanuts

Serves 4 :

Preparation and cooking time : 15 minutes

Ingredients :

- 500g of salad potatoes
- 10cl of oil
- 3 table spoons of xeres vinegar
- lettuce
- a handful of non salted peanuts, chopped with a knife

Steam the potatoes in a pressure cooker for 8 minutes.

Mix the oil and vinegar, add to taste to make the dressing.

Peel the potatoes and slice them in a serving dish.

Add 2 handfuls of lettuce and 1 handful of chopped peanuts.

Add the French dressing and mix gently. The potato salad with peanuts is ready to serve !