

Curried Potato Salad

by Margaret Fulton

750g (1½ lb) waxy Potatoes, peeled

Salt

6 tablespoons Mayonnaise*

1 teaspoon Curry Paste

1 tablespoon Tomato Ketchup

4 tablespoons natural Yogurt

1 small onion, finely chopped

1 small green pepper, cored, seeded and chopped

Cook the potatoes in boiling salted water until tender. Drain well, chop roughly and leave to cool in a mixing bowl.

Mix together the mayonnaise, curry paste, tomato ketchup and yogurt, then pour over the potatoes. Add the onion and green pepper and toss well until coated.

Transfer to a serving dish.

Serves 6.