



Potato Salad

with Tuna and Sweetcorn

Ingredients

2-4 large potatoes
(or more if smaller)
1+ tins sweetcorn
(as many as you need)
1+ tins tuna fish
(as many as you need)
pinch each salt & pepper
1 tsp onion granules
230g (1 cup) mayonnaise

Equipment

1 x large saucepan
1 x small knife
1 x cutting board
1 x colander/ sieve
1 x can opener
1 x large serving bowl (& cover)
measuring spoons
wooden spoon
weighing scales



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Method

To make

1. Fill a pot 3/4 full with tap water & a pinch of salt.
2. Scrub potatoes in running water & cut into large cubes (8 pieces per potato).
3. Add cubes to water & bring to the boil, turn off heat when cooked yet firm.
4. When cooked, drain the cooking water and leave to cool on the counter.
5. Open tuna & sweetcorn tins and drain the liquid.
6. In your large serving bowl, add tuna, sweetcorn, mayonnaise, salt & pepper, onion and mix well to form a wet mixture.
6. Add the cooled potato cubes to the mix and stir well to combine.
7. Cool, cover and put into the fridge.

To serve

Scoop onto individual plates or bowls for a tasty summer lunch or dinner.

Enjoy.