



Recipes

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Piri Piri Potato Salad

Serves 1

Ingredients:

- 2 lbs. Red Skin Potatoes
- 1/2 cup Mayonnaise
- 1/4 cup Sour Cream
- 3 Tbsp. Piri Piri Sauce , medium (Nandos)
- 1 Tbsp. Lemon Juice
- 1 tsp. Kosher Salt
- 1/3 cup Green Onion , thinly sliced
- 1 tsp. Chimmichurri Sauce
- 1 Tbsp. Fresh Parsley

Directions:

1. Place potatoes in stockpot and cover with water. Bring water to a boil and cook until potatoes are just fork tender approximately 10-15 minutes. Remove from water and cool completely.
2. While potatoes are cooling, whisk together remaining ingredients in mixing bowl.
3. Slice potatoes into 1/2 moons and fold into piri piri aioli.
4. Place potato salad in covered storage container.
5. Label, Date and Refrigerate.