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 ½ moons and fold into piri piri aioli.

4. Place potato salad in covered storage container.

5. Label, Date and Refrigerate.