

Italian Potato Salad

Equipment	Ingredients
Chopping board	3 cups cubed potatoes
Knives	$\frac{3}{4}$ cup sliced spring onion
Large saucepan	$\frac{1}{2}$ cup olive oil
Measuring cups	2 tablespoons vinegar
Measuring spoons	1 tablespoon parsley paste
Mixing bowl	1 tablespoon garlic paste
Whisk	$\frac{1}{2}$ teaspoon salt
Colander	
Mixing spoon	

How TO MAKE IT:

- 1 Bring a large pot of water to a boil. Add the potatoes and cook 10-15 minutes until soft but not overcooked. Drain and cool.
- 2 In a large measuring cup, whisk together the olive oil, vinegar, parsley paste, garlic paste, and salt.
- 3 In a large bowl, toss together the potatoes, onion, and olive oil mixture. Chill in the refrigerator before serving.

