

Spring Celebration Salad

Celebrate the arrival of spring with this vibrant salad recipe, showcasing the season's finest produce, from new potatoes to peas. Perfect for the whole family, it will make a great addition to picnics and upcoming al fresco feasts.

Prep Time: 50 minutes

Serves: 2

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Ingredients

- 300g Jersey Royal new potatoes, scrubbed clean but not peeled, big ones cut in half
- 1 mint sprig
- 2 eggs
- 200g asparagus, woody stalks removed and saved
- 50g fresh peas, podded
- 4 tbsp mayonnaise
- 1 green apple, cored and finely chopped
- 3 spring onions, finely sliced
- 1 tsp capers, drained
- 2 tbsp olive oil
- 1 tbsp white wine vinegar
- 1 Little Gem lettuce, leaves washed and dried, heart split in two
- 3 - 4 handfuls of soft herbs
- 2 slices of sourdough or white baguette
- Drizzle of olive oil

- 3 garlic gloves
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Method

STEP 1

Heat oven to 200C/180C fan/gas 6. Drizzle the bread with some olive oil and season, then roast in the oven, turning halfway through, for 12 - 15 minutes or until crisp and golden. Once baked, rub with the raw garlic and break or cut into croutons.

STEP 2

Bring a pan of water to boil. Add the potatoes, mint and 1 tsp of salt and simmer for 15 minutes until the potatoes are tender. Don't be afraid of overcooking them - they're far better tender than chalky. Drain the potatoes and discard the mint sprig.

STEP 3

Bring another pan of water to the boil and lower the eggs into the water. Bring back to the boil and cook for 6 minutes. Drain, then run the eggs under cold water to cool. Tap the eggs on the work surface and peel.

STEP 4

Bring another pan of salted water to the boil. Chop the asparagus spears into three and boil in the water for 3 - 4 minutes until just tender. Scoop out with a slotted spoon and refresh in cold water. Bring the water back to the boil and add a pinch of sugar. Add the peas to the water and cook until tender (about 2 - 3 minutes). Drain.

STEP 5

Toss the potatoes with 2 tbsp of mayo and the apple, spring onions and capers. Whisk the olive oil and white wine vinegar together, season, then dress the lettuce and soft herbs along with the asparagus and peas. Spread the remaining mayo across your plate, top with the potatoes and dressed salad, halve the eggs and add more mayo, if you like. Garnish with the croutons and extra herbs..

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