

Potato-pasta salad		5 servings	
green pesto	🍷 50 g	📺 5 minutes	1 Mix in bowl.
virgin olive oil	🍷 1/2 tbsp		
salt	🍷 2 1/2 tsp		
lemon juice	🍷 2 tsp		
mashed anchovy	● 1		
spaghetti	🍷 75 g	2 Break into ~5 cm pieces.	3 Boil for 10 minutes.
		4 Mix in bowl.	5 Put in bowl.
blanched sliced mushrooms	🍷 50 g	6 Cut to ~3 cm lengths.	7 Put in bowl.
blanched green beans	● 100 g	8 Stir thoroughly.	9 Cut into ~1 cm thick slices.
cold boiled potatoes	🍷 400 g	10 Mix in the bowl.	11 Put in fridge 1 hour.



You can vary the salad by mixing in some plucked green salad leaves, before you eat it.

Be careful that all ingredients are covered by a thin layer of dressing, so that they don't stick together. Mix the spaghetti pieces into the dressing shortly after they have been boiled. Add the potato pieces one by one, and mix them together with the content of the bowl as they are added.

Blanching of mushrooms takes 3 minutes.

Blanching of green beans takes 3 minutes.

The salad is eaten cold. It can last for up to five days.