Potato-pasta salad

5 servings

green pesto	50 g	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.
blanched sliced mushrooms	50 g	5 Put in bowl.
blanched green beans	100 g	6 Cut to ~3 cm lengths. 7 Put in bowl. 8 Stir thoroughly.
cold boiled potatoes	400 g	9 Cut into ~1 cm thick slices. 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 dont 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.

Cold boiled potatoes

1-2 days before		
large potatoes	○	1 Peel. Cut into 5-10 cm pieces.
salt	○	2 Bring a pot of water to a boil. 3 Put salt and potatoes into pot. 4 Lower heat when water boils again. 5 Simmer until potatoes are tender. 6 Drain water. 7 Let cool down. 8 Put in air-tight container. 9 Put in fridge.

When you boil potatoes and refrigerate them afterwards, it improves the taste of them. This technique seems to work a little better with large potatoes. They are in any case easier to work with than small potatoes.

Large potatoes are often sold as baking potatoes. 1 kg potatoes with peel gives about 700 g peeled.

If the potatoes are boiled too much they become mushy. Too little and they stay hard. You can test if they are done by poking them with a paring knife. They should give a little resistance, but release easily.

Cold boiled potatoes are used as an ingredient in other recipes.