

## Baked new potatoes with foraged wild garlic



### Ingredients (serves 2):

- 300g new potatoes
- 2 tablespoons olive oil
- Salt & pepper to taste
- 1 teaspoon white wine vinegar
- 1 teaspoon Dijon mustard
- 1 large pickled cucumber/gherkin, sliced
- 40g wild garlic leaves, washed
- Non-dairy spread
- 2 tbsp chopped parsley (optional garnish)

### Make:

1. Pre-heat oven to 180°C.
2. Add the potatoes to a baking tray and turn them in the olive oil, sea salt and black pepper.
3. Bake in the oven for 25 mins, turning occasionally, until golden and cooked through.
4. While the potatoes are baking, heat some non-dairy spread in a frying pan over a medium heat, add the wild garlic leaves, season with salt and cook for 5 mins until wilted.
5. Tip the wild garlic onto a board, roughly chop and set aside.
6. Remove the potatoes from the oven and transfer to a large bowl.
7. While still hot, gently stir in the remaining ingredients including the wild garlic.
8. Leave to cool slightly before serving.