Salads / Japan

Potato salad with drained sweetcorn and mushrooms · Japan

A creamy potato salad with two cooked vegetables and a Japan-inspired dressing.

Time 35 min **Servings** 4

What you'll need.

- ☐ 800 g peeled potatoes
- ☐ 250 g cultivated mushrooms
- ☐ 20 ml neutral cooking oil
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 250 g drained sweetcorn
- ☐ 200 g plain yoghurt made from pasteurised milk
- ☐ 25 g white miso paste
- ☐ 10 g sesame seeds

Let's make it.

01 Cut the potatoes into even pieces and boil until tender. Drain and allow to cool until warm.

02 Clean and chop the vegetables, then boil or steam until cooked. Drain thoroughly.

03 Mix the yoghurt, oil and listed flavourings. Gently fold through the potatoes and vegetables.

04 Serve warm straight away. For a cold salad, cool promptly, refrigerate and serve the same day.

AI-developed, not kitchen-tested.

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