



Smoked Chicken with Sour Cream Potato Salad and Chives by Sue Lawrence

INGREDIENTS (Serves 6)

Be sure to serve this at room temperature, never straight from the fridge.

700g waxy potatoes, peeled
150ml sour cream
2 tbsp mayonnaise
2 tbsp white wine vinegar
20g chives, snipped
5-6 baby gherkins (cornichons), chopped
1 large red eating apple, unpeeled, chopped
200g smoked chicken, cut into large pieces

METHOD

- Boil the potatoes until tender, drain well and cool until barely warm, then cut into large pieces.
- Combine the sour cream, mayonnaise and vinegar, season to taste and add two thirds of the chives.
- Mix very gently over the potatoes, taking care not to break them up, then add the gherkins and apple.
- Finally stir in most of the chicken and tip everything into a bowl.
- Top with the remaining pieces of smoked chicken then sprinkle over the remaining chives.



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