

POTATO SALAD WITH PODS

INGREDIENTS:

- 4 Udapa Potatoes
- 400gr of pods
- 1 Clove of garlic
- Oil, salt and vinegar
- Half an onion

HOW TO COOK IT:

Clean the pods and cut into pieces.

Then boil in salted water for 10 minutes and drain them.

In a separate pot, cut potatoes and add the pods cooking them for 15 minutes. Remove and drain them.

Put the potatoes and the pods in a dish without piling add the vinaigrette we have made with oil, vinegar, onion and some chopped garlic.

We let marinate for about twenty minutes, stirring occasionally.

Serve in portions and add vinaigrette on top.

We can decorate it with boiled egg crumbs

