KIKKOMAN

Potato Salad with Fried Capers

Total time **40 mins** **20 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
1,780 kJ / 426 kcal

Fat: **17.6 g** Protein: **7.5 g**
Carbohydrates: **59.9 g**

INGREDIENTS

2 portion(s)

500 g	baked baby potatoes
1	red onion
2 tbsp	capers
	frying oil
0.5 bunch	chives
Dressing:	
1 tsp	wholegrain French mustard
2 tbsp	mayonnaise
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1	clove garlic
1	sprig fresh rosemary
	salt and pepper to taste

PREPARATION

Step 1

Cut the potatoes in half and place in a bowl.

Step 2

Cut the onion into thin half moons and add to the potatoes.

Step 3

In a separate bowl mix mayonnaise with Kikkoman Soy Sauce and mustard. Add garlic crushed by a garlic press and finely chopped rosemary.

Step 4

Toss the dressing with the potatoes and the onion.

Step 5

Heat the oil in a frying pan. Drain the capers well on a paper towel. Place them in the pan and fry until crispy. After frying, again drain thoroughly on a paper towel.

Step 6

Sprinkle the potatoes with fried capers and chopped chives.