

Potato salad with five-peppercorn mackerel



4 people

15 min preparation time

30-40 min cooking time

All ingredients

2 tins la belle-iloise mackerel fillets in olive oil with lemon and 5 peppercorns

400 g potatoes

40 g red onion

4 teaspoons chopped parsley

1 lemon

1 pinch salt

For the decoration: fried onions and a pinch of ground pink peppercorns

Steps

- 1- Wash the potatoes and cook them in their skins in salted water (on the same day)
- 2- When they have cooled slightly, peel them and cut into large cubes
- 3- Slice the onion and add it to the potatoes
- 4- Add half of the mackerel fillets and half of the oil in the tin, then the parsley, and drizzle with lemon juice
- 5- Mix the salad and transfer to a serving dish
- 6- Flake the rest of the mackerel fillets over the top
- 7- Sprinkle with the fried onions and pink peppercorns

