

# MEDITERRANEAN POTATO SALAD

ROCKLAND PLACE

 A WATERMARK COMMUNITY

**1 1/2 tsp olive oil**

**1/2 small onion, thinly sliced**

**1 garlic clove, crushed**

**1/2 tsp oregano, fresh or dried**

**1/4 pint fresh cherry or grape tomatoes**

**1/4 cup roasted red peppers, sliced**

**6 new red potatoes, halved if large**

**2 Tbsp black olives, sliced**

**4 fresh basil leaves, rough chopped**

Heat the oil in a saucepan, add the onion and cook for 5 to 10 minutes until soft. Add the garlic and oregano and cook for 1 minute. Add the tomatoes and peppers, season well and simmer gently for 10 minutes.

Meanwhile, cook the potatoes in a pan of boiling salted water for 10 to 15 minutes until tender.

Drain well, add to olive oil mixture and serve warm or cold, sprinkled with olives and basil. Serves 4 to 6.

**We serve this with a roasted chicken thigh at Rockland Place.**

