Thyme, Lovage and Potato Salad.

350 g baby new potatoes
a good handful of chicory leaves
10 cherry tomatoes
(watercress maybe substituted)
2 tbs each of lovage & broad-leaved thyme
1 small yellow pepper

Dressing:

3 tbs olive oil
1 tbs wine vinegar
2 cloves of garlic, crushed then finely chopped
seasoning.

Mix together the ingredients for the dressing first and set aside.

Boil or steam the potatoes until tender. Allow them to cool slightly then halve them and toss them in the dressing.

When the potatoes are cooled, add the halved tomatoes, diced pepper and the finely chopped herbs. Mix well and serve on a bed of shredded chicory leaves.

The potato salad mixture may be stored in the fridge until required. Do not add to the chicory until just before serving, as the dressing will make the leaves wilt.