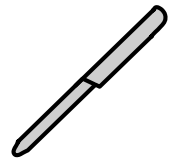
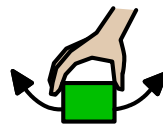
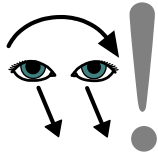
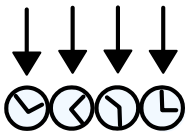
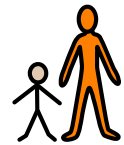
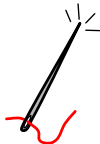


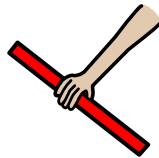
Follow the recipe to make potato salad.



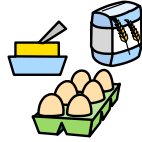
Always be careful when using a knife



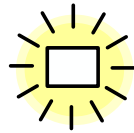
because they are sharp, ask an adult



for help and hold the handle.



Ingredients



- 800g new potatoes



- mayonnaise



- parsley



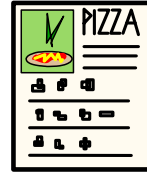
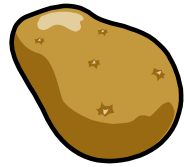
- 1 tablespoon white wine vinegar



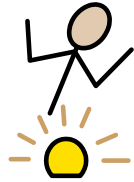
3



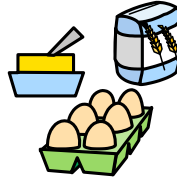
- 3 tablespoons olive oil



Potato salad recipe



Find



ingredients



Find



knife,



chopping board



saucepan,



colander,



spoon,



peeler

and



bowl



Fill



saucepan

with

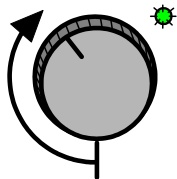


water

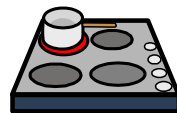
and put on



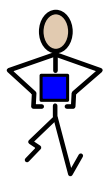
hob



Turn on



hob



Bring

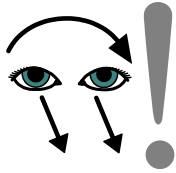


water

to the



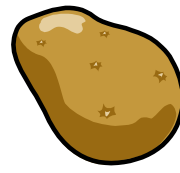
boil



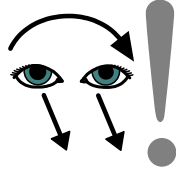
Carefully



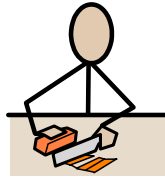
peel



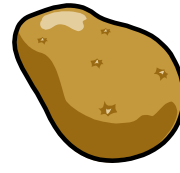
potatoes



Carefully



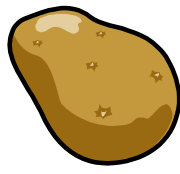
chop



potatoes



Add



potatoes

to



boiling



water



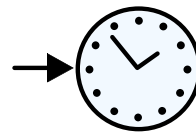
Boil

for

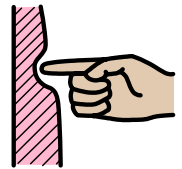


20 minutes

or



until



soft



Put



colander



into

the



sink

and



carefully



pour



water

and



potatoes



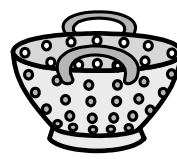
in



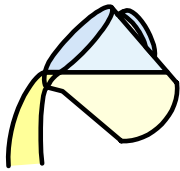
Gently



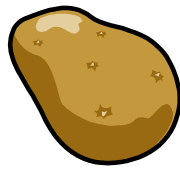
shake



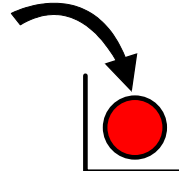
colander



Pour



potatoes



into



bowl



Add



olive oil,



vinegar

and



mayonnaise



Add



parsley

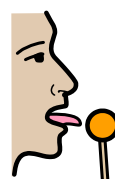


Mix

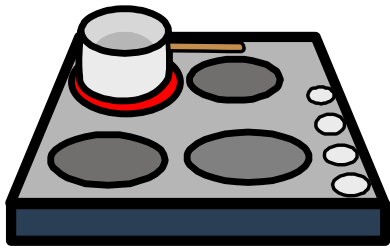


Serve

and



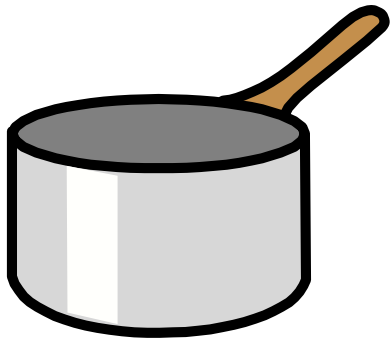
taste



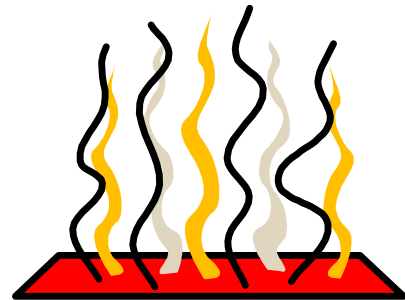
hob



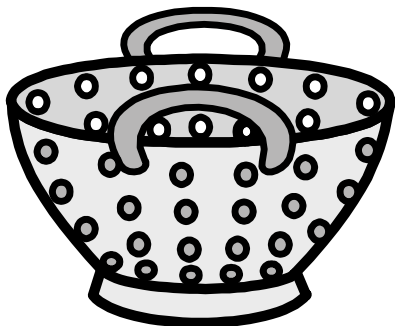
spoon



saucepan



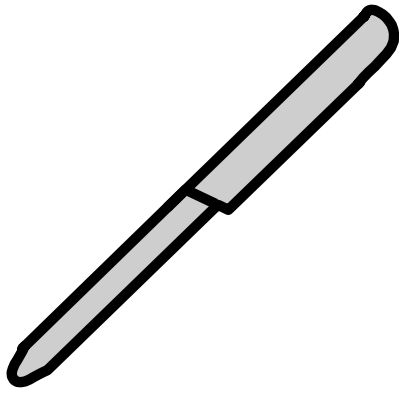
hot



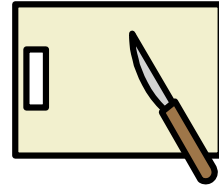
colander



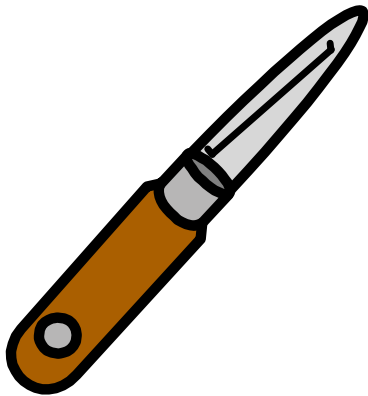
bowl



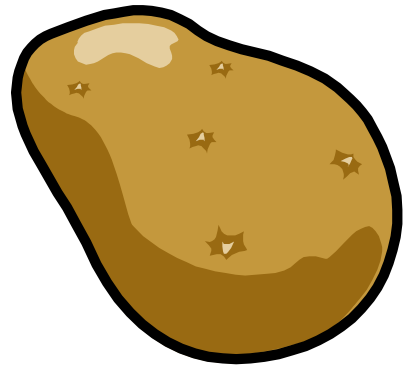
knife



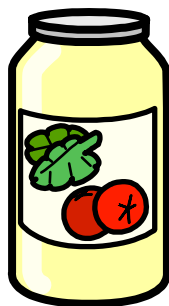
chopping board



peeler



potatoes



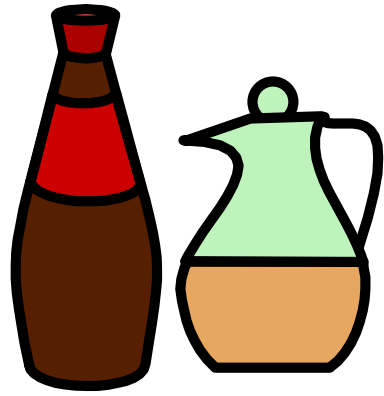
mayonnaise



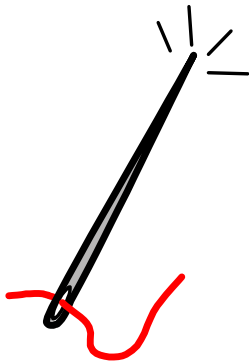
parsley



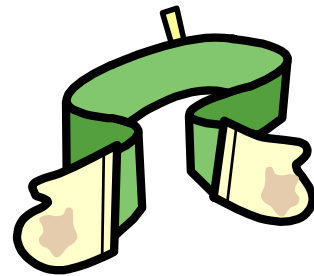
olive oil



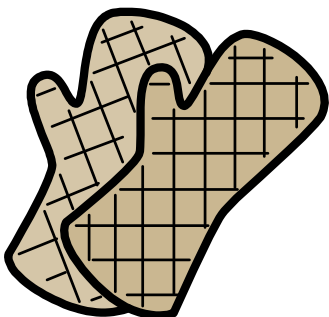
vinegar



sharp



oven gloves



oven gloves