

Lemon-Dill Potato Salad with Broccoli

1 pound of potatoes cut into bite-sized pieces
1 tbsp extra-virgin olive oil
zest and juice 1 lemon
1 medium broccoli head, cut into florets
1/2 pound of green beans, trimmed
1-2 tbsp of chopped dill
3.5 oz goat's cheese
2 tbsp toasted pine nuts

Boil the potatoes for 12-15 mins until tender. Lift out with a slotted spoon, drain well, then place in a serving bowl with the oil, lemon zest and juice. Leave to cool. Add the broccoli and beans to the pan of boiling water. Cook for 4 mins until tender yet crisp. Drain, then cool under cold running water. Stir the drained broccoli and beans into the cooled potatoes with the dill, salt, and pepper. Break the goat's cheese into chunks and scatter over with the pine nuts.

Adapted from www.bbcgoodfood.com.