

Watercress and Potato Salad – *Ensalada de berros y papa*

Ingredients

1 lb (450 g) mini potatoes; washed and boiled just until cooked but still firm
1 bunch watercress*; washed and drained
½ lb (225 g) mini tomatoes; washed
¼ lb (110 g) fresh cheese, such as *añejo*, *panela*, or light feta
4 tbsp olive oil
2 tbsp lime juice
Salt, to taste
Ground red chili, such as *Comapeño* or cayenne, optional, to taste

* **NOTE:** If homegrown watercress is not available, make sure it comes from a clean, reliable source. If foraging, stay away from bodies of water nearby animal farms, factories or other possible factors for water contamination.

Allow potatoes to cool down to room temperature, then slice in half and place in a mixing bowl. Chop watercress coarsely and add to the bowl. Cut tomatoes in half and add to the bowl. In a jar with lid, shake oil, lime juice, salt and ground red chili (if using) to prepare the dressing. Pour over vegetables, then toss gently to incorporate. Crumble the cheese on top. Serve with more ground chili on the side:

