



Greek potato salad

10'
Hands on

40'
Cook Time

6
Portion(s)

1
Difficulty



Ingredients

- 1 1/2 kilos potatoes, medium
- 2 tablespoon(s) mustard, mild
- 200 g [homemade mayonnaise](#)
- lemon zest, of 2 lemons
- lemon juice, of 1 lemon
- 1 tablespoon(s) honey
- salt
- pepper
- 2 tablespoon(s) olive oil
- 3 tablespoon(s) vinegar, of white wine
- 50 g capers
- 50 g olives
- 4 spring onions
- 2 sprig(s) celery
- 1/2 bunch parsley
- 1 teaspoon(s) paprika, smoked

Method

- Wash the potatoes thoroughly but do not peel.
- Place them in a pot along with a generous amount of cold water.
- Add salt and place over high heat.
- Boil for 30-40 minutes until they soften. Pierce with a fork to make sure they are done.
- When ready, drain and set them aside to cool for 10 minutes.
- In a large bowl, whisk the mustard, mayonnaise, lemon zest, lemon juice, honey, pepper and salt until completely combined.
- As soon as the potatoes cool, peel them and coarsely chop.
- Add the salt, pepper, olive oil and vinegar. Whisk.
- Transfer the potatoes to the marinade, add capers and olive rounds.
- Finely chop the spring onions, celery and parsley.
- Mix with a wooden spoon.
- Transfer to a serving bowl, sprinkle with some smoked paprika and serve.
- Store in the refrigerator. The longer you let it sit in the refrigerator, the tastier it will become!

Διατροφικός πίνακας

Nutrition information per portion

521 Calories (kcal)	31.0 Total Fat (g)	2.8 Saturated Fat (g)	50.0 Total Carbs (g)
26%	44%	14%	19%
7.4 Sugars (g)	6.3 Protein (g)	5.8 Fibre (g)	1.8 Sodium (g)
8%	13%	23%	30%