



Greek Potato Salad

SERVES – 8 PEOPLE

Ingredients:

For The Potato Salad:

- 3 pounds small yellow potatoes, scrubbed
- 1 tablespoon salt
- ½ cup chopped red onions or shallots (about 1 small red onion)
- 3 green onions, trimmed and thinly sliced (white part and green part)
- ½ cup chopped Italian parsley leaves
- ½ cup chopped dill
- ½ cup Kalamata olives, pitted and halved

For The Vinaigrette:

- ¼ cup red wine vinegar
- 2 teaspoon Dijon mustard
- 1 ½ teaspoons dried oregano
- 2 garlic cloves, pressed or finely minced
- 1 ½ teaspoon sea salt
- ¼ teaspoon black pepper
- ½ cup extra virgin olive oil



Directions:

- **Boil the potatoes:** Bring a large pot of water to a boil. Add the (unpeeled) potatoes and one tablespoon of salt. Reduce the heat to maintain an active simmer. Simmer the potatoes until they are fork tender when poked, about 15–20 minutes (the time will depend on their size). If the potatoes vary in size, remove in batches, starting with the smallest, until they are all cooked through.
- **Make the vinaigrette:** In a small bowl, whisk together the vinegar, mustard, oregano, garlic, salt, and pepper. Slowly drizzle in the olive oil, while still whisking, until all ingredients are well combined.
- **Cool:** Gently drain the cooked potatoes and set aside until just cool enough to handle.
- **Peel and slice:** Using a paring knife or metal spoon, peel the potatoes by scraping off the skin (or leave the skin on if you prefer). Cut the potatoes into 1-inch cubes, and place them in a large bowl.
- **Combine:** Add the red and green onions, parsley, dill, and olives. Whisk the vinaigrette one more time, then pour it over the potatoes. Gently toss to combine. Adjust the seasoning if necessary.
- **Serve:** Serve while still slightly warm or at room temperature.

[Reference](#)