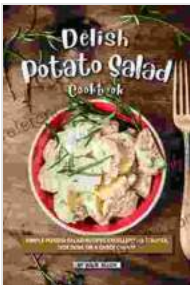


# Simple Potato Salad Recipes: A Savory Starter, Side Dish, or Quick Dinner

Potato salad is a beloved dish that has become a staple in many households. Its versatility as a starter, side dish, or quick dinner option makes it a popular choice for both special occasions and casual gatherings.



## Delish Potato Salad Cookbook: Simple Potato Salad Recipes Excellent as Starter, Side Dish, or a Quick Dinner by Allie Allen

★★★★☆ 4.5 out of 5

Language : English  
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Screen Reader : Supported  
Enhanced typesetting : Enabled  
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In this article, we present a collection of simple and delicious potato salad recipes that cater to a range of tastes and preferences. Whether you prefer a creamy, vinegar-based, or mayonnaise-free option, you'll find a recipe here that will tantalize your taste buds.

## Classic Creamy Potato Salad

This classic potato salad is the epitome of comfort food. Creamy and rich, it's made with tender boiled potatoes, mayonnaise, celery, onion, and hard-boiled eggs.

### **Ingredients:**

- 2 pounds russet potatoes
- 1 cup mayonnaise
- 1/2 cup sour cream
- 1/4 cup chopped celery
- 1/4 cup chopped onion
- 3 hard-boiled eggs, chopped
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

### **Instructions:**

1. Scrub the potatoes and boil them in salted water until tender. Drain and let cool slightly.
2. Peel the potatoes and cut them into bite-sized pieces.
3. In a large bowl, combine the potatoes, mayonnaise, sour cream, celery, onion, eggs, salt, and pepper. Stir to combine.
4. Cover and refrigerate for at least 2 hours before serving.

**Image:**



### **German Potato Salad**

This German-inspired potato salad is tangy and flavorful, with a bacon and vinegar-based dressing.

**Ingredients:**

- 2 pounds baby potatoes
- 1/2 cup bacon, cooked and chopped
- 1/2 cup chopped onion
- 1/2 cup white wine vinegar
- 1/4 cup olive oil
- 1 tablespoon Dijon mustard
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- Fresh parsley, for garnish

### **Instructions:**

1. Scrub the potatoes and boil them in salted water until tender. Drain and let cool slightly.
2. Cut the potatoes into bite-sized pieces.
3. In a large bowl, combine the potatoes, bacon, onion, vinegar, olive oil, mustard, salt, and pepper. Stir to combine.
4. Cover and refrigerate for at least 2 hours before serving.
5. Before serving, garnish with fresh parsley.

**Image:**



### **Mayonnaise-Free Potato Salad**

For those who prefer a lighter option, this mayonnaise-free potato salad is a delicious choice.

**Ingredients:**

- 2 pounds russet potatoes
- 1/2 cup olive oil
- 1/4 cup lemon juice
- 1/4 cup chopped celery
- 1/4 cup chopped onion
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

### **Instructions:**

1. Scrub the potatoes and boil them in salted water until tender. Drain and let cool slightly.
2. Peel the potatoes and cut them into bite-sized pieces.
3. In a large bowl, combine the potatoes, olive oil, lemon juice, celery, onion, salt, and pepper. Stir to combine.
4. Cover and refrigerate for at least 2 hours before serving.

**Image:**



### **Mustard Potato Salad**

This tangy potato salad gets its distinctive flavor from a blend of Dijon and yellow mustard.

**Ingredients:**

- 2 pounds baby potatoes
- 1/2 cup Dijon mustard
- 1/4 cup yellow mustard
- 1/4 cup mayonnaise
- 1/4 cup chopped celery
- 1/4 cup chopped onion
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

### **Instructions:**

1. Scrub the potatoes and boil them in salted water until tender. Drain and let cool slightly.
2. Cut the potatoes into bite-sized pieces.
3. In a large bowl, combine the potatoes, Dijon mustard, yellow mustard, mayonnaise, celery, onion, salt, and pepper. Stir to combine.
4. Cover and refrigerate for at least 2 hours before serving.



**Image:**



### **Greek Potato Salad**

This Mediterranean-inspired potato salad combines potatoes with Greek olives, feta cheese, and a zesty lemon-olive oil dressing.

**Ingredients:**

- 2 pounds baby potatoes
- 1 cup Greek olives, pitted and halved
- 1/2 cup crumbled feta cheese
- 1/2 cup olive oil
- 1/4 cup lemon juice
- 1/4 cup chopped red onion
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

### **Instructions:**

1. Scrub the potatoes and boil them in salted water until tender. Drain and let cool slightly.
2. Cut the potatoes into bite-sized pieces.
3. In a large bowl, combine the potatoes, olives, feta cheese, olive oil, lemon juice, red onion, salt, and pepper. Stir to combine.
4. Cover and refrigerate for at least 2 hours before serving.

**Image:**

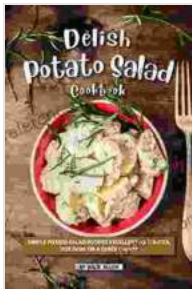


## **Roasted Potato Salad**

This flavorful potato salad features roasted potatoes that add a crispy and smoky flavor.

**Ingredients:**

- 2 pounds baby potatoes
- 2 tablespoons olive oil
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 



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