



# Potato **SALAD**



Creamy, tangy and oh-so-satisfying, this Potato Salad with Mustard Dressing is the perfect sidekick for any meal! Tossed in a zesty mustard-mayo dressing and finished with fresh parsley, it's a classic crowd-pleaser that's just as delicious chilled as it is at room temp. Summer Braais, picnics or family dinners, this dish always steals the show!



## Ingredients:

- 1 kg baby potatoes (or regular potatoes, cubed)
- Salt & black pepper (to taste)
- ½ cup mayonnaise
- 2 tbs milk
- 1 tbsp Dijon mustard
- 1 tbsp apple cider vinegar (or lemon juice)
- 3 boiled eggs, chopped (optional)
- Fresh parsley, chopped - Keep 1 tbs (for garnish)

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## Method:

- Wash and boil the potatoes in salted water until fork-tender. Drain and allow to cool slightly.
- In a large bowl, whisk together the mayonnaise, milk, mustard, and vinegar and parsley until smooth. Season with salt and pepper.
- Add the potatoes and boiled eggs. Toss gently to coat everything in the dressing.
- Taste and adjust seasoning
- Garnish with more parsley and serve chilled or at room temperature.

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