

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

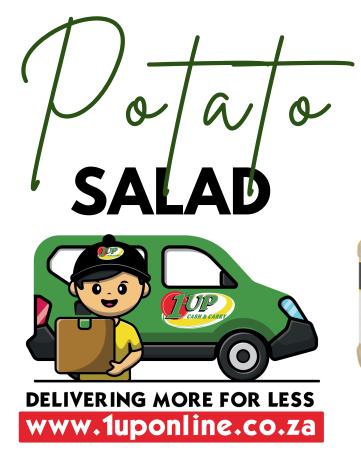
2 tbs milk

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)





SHOP NOW

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.



