

Foodnity Recipes

Creamiest Potato Salad – South African Style

15 min Prep time	**20 min** Cook time	**35 min** Total time
6 Servings	**Easy** Difficulty	**South African** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs Yukon Gold potatoes, peeled and cubed
- [ ] 1 cup full-fat mayonnaise
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp sugar
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper
- [ ] 2 tbsp chopped fresh parsley
- [ ] 2 tbsp chopped chives
- [ ] 1 tbsp olive oil

Instructions

1. Place the cubed potatoes in a large pot of salted water, bring to a boil, and cook until just tender, about 10 minutes.
2. While the potatoes cook, whisk together mayonnaise, apple cider vinegar, mustard, sugar, salt, and pepper until smooth.
3. Drain the potatoes and let them sit for a couple of minutes to release steam; this helps keep them fluffy.
4. Fold the warm potatoes into the dressing, allowing the heat to melt the mayo slightly and create a silky coating.
5. Stir in the fresh herbs and olive oil, then taste and adjust seasoning as needed.
6. Cover and refrigerate for at least 30 minutes; serve chilled alongside a slice of creamy broccoli salad if desired.

Nutrition per serving

320 kcal	5 g	25 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the salad to chill; this lets the flavors meld and the texture set.
- If the salad looks too thick, stir in a tablespoon of milk or extra mayo.
- For extra crunch, toss in a handful of diced radishes just before serving.