

Foodnity Recipes

Deviled Egg Potato Salad – Easy Creamy Side

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1½ lbs red potatoes, quartered
- [ ] 4 large eggs, hard-boiled
- [ ] ½ cup mayonnaise
- [ ] 2 tsp Dijon mustard
- [ ] ¼ cup sweet pickle relish
- [ ] 1 tbsp lemon juice
- [ ] ¼ tsp paprika
- [ ] 2 tbsp fresh chives, chopped
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Place the potatoes in a pot of cold water, bring to a boil, and cook until just tender, about 8-10 minutes. Drain and let cool.
2. While potatoes cool, peel the hard-boiled eggs. Slice the whites into thin wedges and set the yolks aside.
3. In a bowl, mash the egg yolks with mayo, mustard, relish, lemon juice, salt, and pepper until smooth; this creates the creamy base.
4. Gently fold the cooled potatoes and sliced egg whites into the yolk dressing. Sprinkle paprika and chives on top, then give it a final light toss.
5. Let the salad rest for 10-15 minutes; this allows the flavors to meld. Serve slightly chilled or at room temperature.

Nutrition per serving

320 kcal	8 g	22 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra tang, add a teaspoon of white wine vinegar to the dressing (oops, no wine!).
- If you prefer a lighter version, substitute half the mayo with low-fat Greek yogurt.
- The salad improves in flavor the next day; make it ahead for gatherings.