

Foodnity Recipes

Potato Salad with Radishes and New Potatoes

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

Ingredients

Main Ingredients

- [ ] 1 ½ lbs new potatoes, quartered
- [ ] ½ cup radishes, thinly sliced
- [ ] 2 tbsp fresh dill, minced
- [ ] ¼ cup extra-virgin olive oil
- [ ] 2 tbsp lemon juice
- [ ] ½ tsp sea salt
- [ ] ¼ tsp black pepper

Optional Add-Ins

- [ ] ¼ cup finely diced cucumber
- [ ] 1 tsp honey (to soften radish bite)
- [ ] A pinch of red pepper flakes for warmth

Instructions

1. Place quartered potatoes in a pot, cover with cold water, add a pinch of salt, and bring to a boil.
2. When potatoes are fork-tender (about 12 minutes), drain and rinse under cold water; set aside to cool slightly.
3. Whisk together olive oil, lemon juice, sea salt, black pepper, and honey (if using) to make the vinaigrette.
4. In a large bowl, combine warm potatoes, sliced radishes, and dill; pour the dressing over and toss gently.
5. Let the salad rest for 10-15 minutes, allowing the flavors to meld, then serve chilled or at room temperature.

Nutrition per serving

210 kcal	4 g	25 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a nuttier note, toast a tablespoon of pine nuts and sprinkle on top before serving.
- For extra freshness, add a splash of white wine vinegar to the dressing.
- Adjust the lemon intensity to taste; a little extra brightens the potatoes wonderfully.