

Potato salad *(Side dishes)*



Preparation

Boil and peel the potatoes. Sauté the chopped onion and sliced gherkins, then add a tablespoon of vinegar from the gherkin jar. Cut the potatoes into 1 cm thick slices. Chop the parsley. Stir the gherkins and onions with the potatoes and parsley. Drizzle with 2 tablespoons of mayonnaise and one of mustard, then season with salt.

Tips

Do you want to give a touch more flavour to your potato salad? Consider adding a couple of spring onions.

Trivia

The potato salad is one of those recipes that has spread to almost every part of the world, but it is believed to be of German origin, specifically from Berlin.

Information

Preparation 20 minutes

Total Time 25 minutes

Serves X Serves 3 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Potatoes 700 grams (boiled)

Parsley

Gherkins 50 grams

Onions 50 grams

Mayonnaise (2 tablespoons of mayonnaise)

Mustard (1 tablespoon of French mustard)