

Colombian-Style Ensalada Rusa - A Creamy, Tangy Potato Salad

is rich, creamy, and packed with fresh vegetables, herbs, and a hint of citrus. It's the



TIME
15 min

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INGREDIENTS

6 large potatoes, peeled, cooked, and diced ?
1 cup (240g) mayonnaise
1 cup (150g) carrots, diced and cooked ?
1 cup (150g) peas, cooked
... cup (60g) crème fraîche (or crema de leche)
‰ cup (50g) grated onion
... cup (15g) fresh cilantro, chopped (or parsley)
?
‰ tsp ground cumin
... tsp paprika
Juice of ‰ lime ?
Salt and pepper, to taste

DIRECTIONS

1. Prepare the Dressing: In a small bowl, whisk together:
2. Mayonnaise
3. Crème fraîche
4. Lime juice
5. Cumin
6. Paprika
7. Salt and pepper
8. Set aside to let the flavors blend.
9. Combine the Salad: In a large bowl, gently toss together:
10. Diced, cooked potatoes
11. Cooked carrots
12. Cooked peas
13. Grated onion
14. Chopped cilantro
15. Dress and Chill: Pour the prepared dressing over the potato mixture. Toss gently until all the ingredients are well coated.
16. Cover and refrigerate for at least 15 minutes (up to 4 hours) to chill and let the flavors meld.
17. Serve: Serve cold or at room temperature. Garnish with a bit of extra chopped cilantro or paprika before serving, if desired.

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Original recipe: <https://chefmaniac.com/colombian-style-ensalada-rusa-a-creamy-tangy-potato-salad/>