

Classic Potato Salad with a Twist: Carrots & Dill

Get ready to elevate your side dish game with this delightful



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10 min

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INGREDIENTS

3 lbs potatoes, washed and peeled (Russet or Yukon Gold work best)
1/4 cup chopped celery
1/4 cup grated carrots
1/4 onion, chopped
1/4 cup chopped dill pickle
4 boiled eggs, chopped
1 1/2 cup mayonnaise
1 tsp cracked pepper
2 tsp dill (dried or fresh)
2 tsp Cajun seasoning
2 tsp mustard (Dijon or yellow)
Salt to taste

DIRECTIONS

1. Let's get this delicious : Potato Salad with Carrots cooking!
2. Cook : Potatoes: Peel and chop the potatoes into roughly 1-inch cubes. Place them in a large pot, cover with cold water, and add a generous pinch of salt. Bring to a boil and cook until the potatoes are tender when pierced with a fork but not mushy (about 10-15 minutes, depending on size). Drain thoroughly and let them cool completely. You can spread them out on a baking sheet to speed up the cooling process.
3. Prepare : Dressing: In a separate medium-sized bowl, combine the mayonnaise, cracked pepper, dill, Cajun seasoning, and mustard. Whisk until all the ingredients are well combined and smooth.
4. Combine : Ingredients: In a large mixing bowl, combine the cooled potatoes, chopped celery, grated carrots, chopped onion, chopped boiled eggs, and chopped dill pickle.
5. Dress the : Salad: Pour the prepared mayonnaise dressing over the potato mixture. Gently fold everything together with a large spoon or spatula until all the ingredients are evenly coated and you reach your desired consistency. Be careful not to mash the potatoes.
6. Season & : Chill: Taste the potato salad and add salt as needed. Remember, the flavors will meld and deepen as it chills. Cover the bowl tightly with plastic wrap and chill in the refrigerator for at least 2 hours, or preferably longer, until completely cool.
7. Serve: Serve cold as a refreshing side dish.

SWAPS & NOTES

Potatoes: While Russet or Yukon Gold potatoes are ideal for their creamy texture when cooked, red new potatoes can also be used if you prefer leaving the skin on for extra texture.

Carrots: Freshly grated carrots are key for the best flavor and texture.

Pre-shredded carrots can be used in a pinch, but they might be drier.

Onion: A finely chopped yellow or red onion works well.

TIPS FOR SUCCESS

Cool Potatoes Completely: This is crucial!

Warm potatoes will absorb the dressing too quickly and can result in a mushy salad.

Don't Overcook Potatoes: Cook them just until tender-crisp.

Overcooked potatoes will break down too much.

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