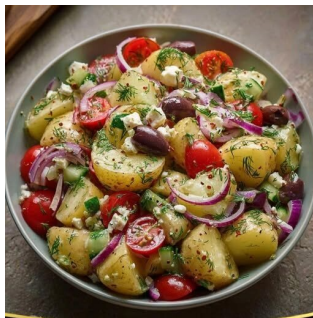


Greek Potato Salad: A Bright, Tangy Twist on a Classic

When you think of potato salad, you might picture a creamy, mayonnaise-based dish. But this



TIME
15-20 min

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INGREDIENTS

to create this bright and delicious Greek Potato Salad:

For the Dressing: 1/3 cup extra virgin olive oil
1/4 cup fresh lemon juice 1 tablespoon red wine vinegar 1 clove garlic, minced 1 teaspoon dried oregano 1/2 teaspoon salt 1/4 teaspoon black pepper:

DIRECTIONS

1. Steps for the : Recipe
2. Cook the : Potatoes:
3. Place the potatoes in a large pot and cover with cold water. Add a generous pinch of salt. Bring to a boil, then reduce the heat and simmer for 15-20 minutes, or until the potatoes are fork-tender but not falling apart.
4. Drain and : Cool:
5. Drain the potatoes in a colander. Rinse them under cool water just long enough so they're warm but cool enough to handle.
6. Make the : Dressing:
7. While the potatoes are cooking, whisk together the extra virgin olive oil, lemon juice, red wine vinegar, minced garlic, dried oregano, salt, and black pepper in a small bowl.
8. Combine and : Dress:
9. Once the potatoes are cool enough to handle, chop them into bite-sized pieces and place them in a large mixing bowl. While still warm, pour the dressing over the potatoes and toss gently to coat. This is a crucial step as the warm potatoes will absorb the dressing more effectively.
10. Add : Remaining Ingredients:
11. Add the pitted and halved : Kalamata olives, crumbled feta cheese, sliced red onion, chopped fresh dill, and chopped fresh parsley to the bowl.
12. Toss and : Chill:
13. Gently toss everything together until well combined. For the best flavor, cover and refrigerate for at least 30 minutes to allow the flavors to meld. Serve

chilled or at room temperature.

SWAPS & NOTES

Potatoes: Waxy potatoes are the best choice for this salad as they hold their shape well after cooking.

Avoid starchy potatoes like Russets, which can become mushy.

Olives: Kalamata olives are a key component for their briny flavor.

You can use other Greek or Mediterranean olives if you prefer.

TIPS FOR SUCCESS

Use the Right Potatoes: As mentioned, waxy potatoes are the key to a successful potato salad that doesn't turn into a mushy mess.

Dress While Warm: Don't wait for the potatoes to cool completely!

Pouring the dressing over warm potatoes ensures they soak up all the delicious flavors.

Taste and Adjust: After chilling, give the salad a taste test and adjust the seasoning.

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