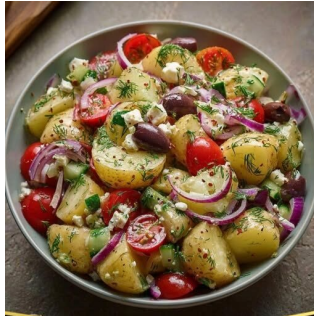


Greek Potato Salad: A Bright, Tangy Twist on a Classic

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



TIME
10-15 min

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INGREDIENTS

to create this bright and delicious Greek Potato Salad, expanding on your provided partial list:

DIRECTIONS

1. Steps for the : Recipe
2. Cook the : Potatoes:
3. Place the cubed potatoes in a large pot and cover with cold, salted water. Bring to a boil, then reduce the heat and simmer for 10-15 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, fresh lemon juice, red wine vinegar, minced garlic, dried oregano, salt, and black pepper in a small bowl.
8. Combine and : Dress:
9. Place the warm, chopped potatoes in a large mixing bowl. 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 thinly sliced red onion, sliced : Kalamata olives, cherry tomatoes, diced cucumber, and crumbled feta cheese 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.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/greek-potato-salad-a-bright-tangy-twist-on-a-classic-2/>