



RECIPES THAT DELIVER

GREEK STYLE POTATO SALAD

FRESH • ZESTY • AUTHENTIC • DELICIOUS

A classic Greek potato salad with tender potatoes, fresh herbs, red onion, olives and a bright lemon-olive oil dressing. Simple ingredients. Big Mediterranean flavor!

A Taste
of Greece
In Every
Bite!



YIELD
6-8 SERVINGS



PREP TIME
20 MIN



COOK TIME
15-20 MIN



CHILL TIME
30 MIN



SKILL LEVEL
EASY

INGREDIENTS

INGREDIENT	AMOUNT
Yukon Gold or red potatoes (about 1 kg)	1 kg (2.2 lb)
Extra virgin olive oil	1/4 cup (60 ml)
Fresh lemon juice (about 2 lemons)	3 tablespoons (45 ml)
Red wine vinegar	1 tablespoon (15 ml)
Dijon mustard	1 tablespoon (15 ml)
Red onion, thinly sliced	1/2 small (about 100 g)
Fresh parsley, chopped	2 tablespoons
Fresh dill, chopped	2 tablespoons
Fresh oregano, chopped	1 tablespoon
Kalamata olives, sliced	2 tablespoons (30 g)
Capers, drained	1 tablespoon (15 g)
Garlic, minced	1 clove
Salt	1 teaspoon (5 g)
Black pepper	1/2 teaspoon (2 g)
Feta cheese, crumbled (optional)	100 g (1/2 cup)

STEP-BY-STEP

1



Wash, peel (optional) and cut potatoes into bite-sized pieces. Boil in salted water for 15-20 minutes, until tender but not overcooked. Drain and let cool slightly.

2



In a large bowl, whisk together olive oil, lemon juice, red wine vinegar, Dijon mustard, minced garlic, salt, pepper and oregano.

3



Add the sliced red onion and let it sit in the dressing for 10 minutes to lightly soften and mellow the flavor.

4



Add the warm (not hot) potatoes to the bowl and gently toss to coat. Be careful not to break the potatoes.

5



Add parsley, dill, olives and capers. Gently mix until everything is well combined.

6



Top with crumbled feta (if using). Taste and adjust seasoning. Let chill for at least 30 minutes before serving to allow the flavors to develop.

CHEF'S TIPS



- Use waxy potatoes (Yukon Gold or red) for the best texture.
- Don't overcook the potatoes – they should be tender but hold their shape.
- Let the red onions marinate in the dressing for a few minutes to reduce their sharpness.
- Add more lemon juice for extra brightness.
- For a richer flavor, add extra feta or a sprinkle of dried oregano before serving.
- This salad tastes even better after a few hours in the fridge!

MAKE AHEAD & STORAGE



Keep refrigerated in an airtight container for up to 4 days.



Not recommended for freezing due to the texture of the potatoes.

NUTRITION FACTS

(per 1 cup / 200 g)

Calories	220
Total Fat	12 g
Carbohydrates	25 g
Protein	4 g
Sodium	350 mg



REAL
INGREDIENTS



GREAT
FLAVOURS



FOOD
MADE SIMPLE

COOK • CREATE • ENJOY

