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easy greek potato salad

Here's the delicious result of a potato salad and Greek salad collision, complete with feta, dill, olives and potatoes.

SERVES: 6



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& lisa gnat

ingredients

- 6 medium red potatoes, skin on, cubed
- 2 tbsp white wine vinegar
- 1 cup sour cream
- 1/2 cup mayonnaise
- 1/8 cup olive oil
- 2 tbsp minced fresh dill
- 1 tbsp capers, rinsed and drained
- 1 tsp dried oregano
- 1/2 tsp kosher salt
- 1 cup crumbled feta cheese
- 1/2 cup Kalamata olives, pitted and halved

directions

1. In a large pot, cover potatoes with cold water and bring to a boil over high heat. Cook potatoes until just tender, about 15 minutes. Drain potatoes and place in a large bowl. Sprinkle with white wine vinegar and let cool.
2. In a medium bowl, blend sour cream, mayonnaise, olive oil, dill, capers, oregano and salt. Stir in feta cheese. Gently fold mixture into potatoes. Chill at least 2 hours and add olives just before serving.



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