



## Greek Potato Salad

By Chef Veera Gaul, Ph.D.



### Ingredients

2- 2 ½ lbs baby Yukon Gold potatoes, whole or halved  
¾ cup sour cream or Greek yogurt  
¼ cup mayonnaise  
2 tablespoons O&V [Tzatziki Herb Mix](#) \*  
2 cucumbers  
¼ cup mint, chopped  
1 tablespoon dill, minced  
1 Serrano pepper, sliced (optional)

### Preparation

Boil the potatoes until tender but firm (15 -20 minutes). Drain and cool immediately by spreading on a baking sheet and placing in the freezer for 10 minutes.

Slice the cucumbers in half lengthwise, remove the seeds, and slice into 1/8 to ¼ inch slices.

In a bowl add the Tzatziki herb mix, 1 tablespoon of water and let soak. Add in the mayonnaise and sour cream/Greek yogurt and mix together. Let stand for 5 minutes.

Add in the sliced cucumbers, cold, boiled potatoes, mint, dill, and Serrano pepper (if using)

Total time: 35 minutes. Active Time: 10-15 minutes  
Serves 6-8

## Notes

\* Yes, as always, I love using the products from our [Oil & Vinegar franchise](#). Feel free to substitute products, just remember, that the better the ingredients, the healthier and tastier the outcome/dish.

\* The [Tzatziki Herb Mix](#) is hard to replace, with its convenient, delicious garlicky and herby flavors, but email me for a home-made recipe for Tzatziki sauce if you prefer.

Categories: Soups & Salads, Snacks & Sides, Greek Yogurt, Vegetarian, Gluten-Free, Greek, Potato Salad, Herby, Tzatziki Herb Mix, Yukon Gold, Cucumber, Mint, Dill, Serrano, Steaming Potatoes, Mayonnaise