

Back to: [Summer potato salad](#)

[Print](#)

Summer potato salad

Recipe by: jen



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Ready in **45 min**

Picture by: Molly

This is a lemony potato salad with a lighter dressing than the norm. Perfect for picnics.

Ingredients

Serves: 7

800g (1¾ lb) potatoes, peeled and diced

3 eggs

5 tablespoons lemon juice

4 tablespoons olive oil

1 dessertspoon caster sugar

1 teaspoon salt, or to taste

1 1/2 teaspoons Worcestershire sauce

1 teaspoon mustard powder

1/4 teaspoon freshly ground black pepper

8 tablespoons mayonnaise

4 spring onions, chopped

2 stalks celery, chopped

handful chopped fresh parsley

Preparation method

Prep: 15 min | Cook: 30 min

1. Bring a large pot of salted water to the boil. Add potatoes; cook until tender but still firm, about 15 minutes. Drain and transfer to a large bowl.
- 2.

Place eggs in a saucepan and cover completely with cold water. Bring water to the boil. Cover, remove from heat and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water and cool. Peel, chop and add to potatoes.

3. In a small bowl, combine lemon juice, oil, sugar, salt, Worcestershire sauce, mustard and black pepper; mix well. Blend in mayonnaise. Pour lemon dressing over potatoes and stir to coat.
4. Mix in spring onions, celery and parsley. Refrigerate for at least 2 hours before serving to allow flavours to meld.

Nutrition

Calories 315.8 kcal

Protein 5.4 g

Sugars 3.3 g

Total Fat 22.7 g

Saturated Fat 3.5 g

Salt 339.2 mg

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