

Russian Olivier Salad

Serves 4

INGREDIENTS

- 3 medium potatoes
- 3 medium carrots
- 1 cup frozen peas
- 4 hardboiled eggs
- 6 small dill pickles
- 1 cup mayonnaise
- 1 tbsp finely chopped dill, to garnish



PROCEDURE

1. Peel, cut into dices & boil the potatoes and carrots.
2. Meanwhile, cook frozen peas, when they are done, set them aside to cool.
3. When the potatoes and carrots are done, remove and allow them to cool.
4. Toss the carrots and steamed peas into the bowl with the potatoes.
5. Peel and dice hardboiled eggs.
6. Chop pickles finely.
7. Mix everything together gently before adding mayonnaise.
8. Stir in the mayonnaise.
9. Chill the salad for at least one hour or overnight to allow the flavors to come together.
10. Garnish with dill and serve.



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