

Lemon Potato Salad



10 min
 25 min
 6 Servings

INGREDIENTS

- ☐ Potatoes (700 g)
- ☐ Onion (1/2 cup)
- ☐ White Wine Vinegar (2 tbsp)
- ☐ Lemon Juice (1 tbsp)
- ☐ Dijon Mustard (1 tsp)
- ☐ Olive Oil (2 tbsp)
- ☐ Celery (1/2 cup)
- ☐ Fennel Leaves (1 tbsp)

PREPARATION

Thinly slice the onion and the celery.

COOKING

- Stir together onion and vinegar in a small bowl and set aside. Place potatoes and 2 teaspoons of the salt in a large saucepan. Cover with 10 cups water, bring to a boil over medium-high. Reduce heat to medium. Cook until potatoes are fork-tender, 12 to 15 minutes. Drain and transfer to a large bowl.
- Remove onion from vinegar, and transfer to large bowl with potatoes. Reserve vinegar in small bowl. Add lemon juice, Dijon mustard, pepper, and remaining 1/2 teaspoon salt to vinegar, whisk together until combined. Gradually whisk in oil until combined.
- Add lemon-vinegar mixture, celery, and fennel to potato mixture. Toss to coat, using back of a spoon to gently smash about one-third of potatoes. Serve immediately, or cover and refrigerate until ready to serve. Garnish with additional fennel leaves before serving.

