



# Creamy Aioli Potato Salad

with Dill & Spring Onion

Grab your Meal Kit with this symbol



Vegetable Stock Powder



Potato



Lemon



Dill



Spring Onion



Garlic Aioli

Prep in: **10 mins**  
Ready in: **20 mins**

Creamy, zesty, with a mild onion flavour coming from spring onion, this potato salad ticks all the boxes! Bonus: we've added the best garlic aioli to take the flavour factor to another level.

**Pantry items**

Olive Oil

SGE



## Before you start

Wash your hands or any fresh foods

## You will need

Medium saucepan

## Ingredients

	2 People
<b>olive oil*</b>	refer to method
vegetable stock powder	1 medium sachet
potato	3
lemon	½
dill	1 bag
spring onion	2 stems
garlic aioli	1 large packet
<b>salt*</b>	¼ tsp

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2089kJ (499Cal)	525kJ (125Cal)
Protein (g)	8.6g	2.2g
Fat, total (g)	34.9g	8.8g
- saturated (g)	2.6g	0.7g
Carbohydrate (g)	36.5g	9.2g
- sugars (g)	8.5g	2.1g
Sodium (mg)	801mg	201mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



1



## Boil the potatoes

- Bring a medium saucepan of water to the boil and add **vegetable stock powder**.
- Peel **potato** and cut into bite-sized chunks.
- Add **potato** to the boiling water and cook until soft when pierced with a knife, **10-12 minutes**. Drain and set aside to cool.

3



## Make the dressing

- In a large bowl, combine **garlic aioli**, a generous squeeze of **lemon juice**, the **salt**, a pinch of **pepper**, half the **dill** and half the **spring onion**.
- When the potatoes have cooled, add to the bowl and toss until well coated.

**TIP:** Add more or less lemon juice to taste.

2



## Get prepped

- While the potatoes are cooling, slice **lemon** into wedges.
- Finely chop **dill** and **spring onion**.

4



## Serve up

- Transfer creamy potato salad to a serving dish. Garnish with remaining dill and spring onion.
- Serve with remaining lemon wedges. Enjoy!

## Rate your recipe

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