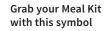




# Creamy Aioli Potato Salad with Dill & Spring Onion

















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.

Olive Oil

237 SGE Creamy Aioli Potato Salad with Dill & Spring Onion.indd 1 20/9/2023 2:18:47 pm

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## Before you start

Wash your hands or any fresh foods

#### You will need

Medium saucepan

# Ingredients

	2 People
olive oil*	refer to method
vegetable stock powder	1 medium sachet
potato	3
lemon	1/2
dill	1 bag
spring onion	2 stems
garlic aioli	1 large packet
salt*	1/4 tsp

<sup>\*</sup>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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 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.



## Get prepped

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



## 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.



## Serve up

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



We need your expertise! Let our Culinary team know what you thought: hellofresh.com.au/rate



237 SGE Creamy Aioli Potato Salad with Dill & Spring Onion.indd 2



