



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

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	½
dill	1 bag
spring onion	2 stems
garlic aioli	1 large packet
salt*	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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!

We're here to help!

Scan here if you have any questions or concerns



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