



Creamy Potato Salad

with Chives & Garlicky Dressing

Grab your Meal Kit
with this symbol



Vegetable Stock Powder



Potato



Lemon






Chives



Spring Onion



Garlic Aioli

 Hands-on: **10 mins**
 Ready in: **20 mins**
 **Naturally Gluten-Free**
Not suitable for coeliacs

Creamy and zesty, with a hit of onion flavour coming from chives and 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

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan

Ingredients

	2 People
olive oil*	refer to method
vegetable stock powder	1 medium sachet
potato	3
lemon	½
chives	1 bag
spring onion	2 stems
garlic aioli	1 packet (100g)
salt*	¼ tsp

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2415kJ (577Cal)	599kJ (143Cal)
Protein (g)	8.5g	2.1g
Fat, total (g)	40.1g	9.9g
- saturated (g)	3.3g	0.8g
Carbohydrate (g)	42.8g	10.6g
- sugars (g)	5.3g	10.6g
Sodium (mg)	794mg	197mg

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 the **vegetable stock powder**. Peel the **potato** and cut into bite-sized chunks. Add the **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 the **garlic aioli**, a generous squeeze of **lemon juice**, the **salt**, a pinch of **pepper**, 1/2 the **chives** and 1/2 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 the **lemon** into wedges. Finely chop the **chives** and **spring onion**.

4



Serve up

Transfer the creamy potato salad to a serving dish. Garnish with the remaining chives and spring onion. Serve with the remaining lemon wedges.

Enjoy!

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