



Creamy Potato Salad

with Chives & Garlicky Dressing

Grab your Meal Kit
with this symbol



Potato



Vegetable Stock



Lemon



Chives



Spring Onion



Garlic Aioli

- Hands-on: 10 mins
- Ready in: 20 mins
- Naturally gluten-free
- Not suitable for Coeliacs*

Creamy, zesty, with a mild onion flavour coming from chives, 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
potato	3
vegetable stock	2 cubes
lemon	1
chives	1 bunch
spring onion	2 stems
garlic aioli	1 packet (100g)
salt*	¼ tsp

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2436kJ (582Cal)	604kJ (144Cal)
Protein (g)	8.5g	2.1g
Fat, total (g)	40.5g	10g
- saturated (g)	3.3g	0.8g
Carbohydrate (g)	43.3g	10.7g
- sugars (g)	5.5g	1.4g
Sodium (mg)	1250mg	310mg

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.



1. Boil the potato

Bring a medium saucepan of water to the boil and add the crumbled **vegetable stock**. Peel the **potato** and cut into 2cm 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**. Add the **potato** to the dressing and toss until well coated.

TIP: Add more or less lemon juice to taste.



2. Get prepped

While the potato is cooking, slice the **lemon** into wedges. Finely chop the **chives** and **spring onion**.



4. Serve up

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

Enjoy!