



# Potato Salad



6-8



45 mins

## INGREDIENTS

- 2 lbs medium potatoes, peeled and cut into 1/2-inch cubes
- 4 large hard-boiled eggs, peeled and roughly chopped
- 1/2 cup finely chopped celery
- 1/4 cup finely chopped red onion
- 1 cup mayonnaise
- 2 tablespoons yellow mustard
- 2 tablespoons white vinegar
- 1 tablespoon fresh lime juice
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- Paprika for garnish

## DIRECTIONS

1. Place the cubed potatoes in a large pot and cover with water. Add a generous pinch of salt to the water. Bring to a boil and cook about 10-15 minutes. Drain well and cool completely.
2. While the potatoes are cooking, prepare the hard-boiled eggs). Drain, rinse with cold water, peel, and roughly chop.
3. In a large mixing bowl, combine the cooled potatoes & the chopped hard-boiled eggs, celery, and onion.
4. In a separate medium bowl, whisk together the mayo, mustard, vinegar, lime juice, salt, and black pepper until smooth. Taste and adjust seasoning as desired, adding more vinegar for tang or more salt/pepper as needed.
5. Pour the dressing over the potato mixture.
6. Gently fold the ingredients together until everything is well combined and coated with the dressing. Be careful not to mash the potatoes too much.
7. Cover the bowl and refrigerate for at least 1 hour (or preferably longer) to allow the flavors to meld and the salad to chill thoroughly.
8. Before serving, give it a gentle stir. Garnish with a sprinkle of paprika if desired.