

Choco Fever Dream

Best American Potato Salad Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs Yukon Gold potatoes, peeled and cubed
- [ ] 1/2 cup celery, finely chopped
- [ ] 1/4 cup red onion, minced
- [ ] 3/4 cup mayonnaise
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp sugar
- [ ] 2 tbsp fresh dill, chopped
- [ ] Salt and pepper to taste

Instructions

1. Place the cubed potatoes in a large pot, cover with cold water, add a pinch of salt, and bring to a gentle boil. Cook until just tender, about 10-12 minutes.
2. Drain the potatoes and spread them on a baking sheet to cool quickly. While they cool, whisk together mayonnaise, apple cider vinegar, Dijon mustard, sugar, salt, and pepper in a bowl.
3. Once the potatoes are at room temperature, transfer them to a large mixing bowl. Add the chopped celery, red onion, and drizzle the dressing over the top.
4. Gently fold everything together, being careful not to mash the potatoes. Sprinkle fresh dill, give a final light toss, and cover the bowl.
5. Refrigerate for at least 30 minutes. Before serving, taste and adjust seasoning if needed.

Nutrition per serving

380 kcal	6 g	35 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra herb note, add a little chopped parsley along with dill.
- If you like a bit of heat, stir in a pinch of smoked paprika during the dressing stage.
- The salad tastes better after it’s chilled for a few hours; it allows the flavors to mingle.