

Choco Fever Dream

Sumac Potato Salad – Fresh & Tangy

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

Ingredients

Main Ingredients

- [ ] 1.5 lbs baby potatoes, halved
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 1 tsp sumac
- [ ] 14 cup fresh lemon juice
- [ ] 1 garlic clove, minced
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 2 tbsp fresh mint, chopped
- [ ] Salt and black pepper to taste

Optional Add-Ins

- [ ] ¼ cup red onion, finely diced
- [ ] 1 tbsp capers, rinsed

Instructions

1. Place the potatoes in a pot of salted water, bring to a boil, and cook until just tender, about 12-15 minutes.
2. Drain and let the potatoes cool slightly; while still warm, drizzle with olive oil and toss gently.
3. In a small bowl, whisk together lemon juice, minced garlic, sumac, salt, and pepper.
4. Pour the dressing over the warm potatoes, toss to coat evenly, then fold in fresh herbs and optional add-ins.
5. Allow the salad to rest for 15 minutes at room temperature before serving. For a sweet contrast, consider a slice of cookies.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the potatoes are too hot, the dressing can evaporate; aim for warm, not piping.
- Adjust the amount of sumac to taste – a little goes a long way.
- For a richer flavor, let the salad sit covered for up to an hour before serving.