

LEMON THYME POTATO SALAD

with Super Greek Extra Virgin Olive Oil

Ingredients:

- 2 lbs baby potatoes (Yukon gold or red), halved
- 1/3 cup Super Greek olive oil
- 3 tbsp fresh lemon juice
- Zest of 1 lemon
- 1 tbsp fresh thyme leaves (or 1 tsp dried)
- 1 small shallot, finely minced (or red onion)
- 1 clove garlic, finely grated
- 1 tsp Dijon mustard (optional)
- 1 tsp sea salt (to taste)
- 1/2 tsp freshly cracked black pepper
- 2 tbsp fresh parsley, chopped (optional)



Directions:

1. Bring a large pot of well-salted water to a boil. Add potatoes and cook until fork-tender, about 12–15 minutes. Drain and allow them to cool slightly.
2. In a small bowl, whisk together the Greek olive oil, lemon juice and zest, thyme, shallot, garlic, Dijon (if using), salt, and pepper.
3. Transfer warm potatoes to a large bowl. Pour the dressing over the potatoes and gently toss until evenly coated.
4. Fold in parsley if using. Let the salad rest for 10–15 minutes so the flavors fully absorb before serving.