

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.