

Greek-Style Potato Salad

2 lbs. russet potatoes, cut into uniform pieces
1/3 cup fresh lemon juice
2 Tbsp. extra virgin olive oil
1 Tbsp. dried oregano
1/2 red onion, finely diced
salt and pepper to taste
parsley for garnish (optional)

Put your potatoes into a pot and add cold water. Bring the water to a boil, add some salt and then cook until the potatoes are just fork tender.

Meanwhile, whisk together the lemon juice, olive oil, and oregano and set aside. Allow the potatoes to cool just a bit (not too much as the dressing will be more absorbed when they are still warm). Mash the potatoes slightly and stir in the onions and salt and pepper. Add the dressing while stirring the potatoes, to be sure it gets everywhere. Adjust seasonings and serve at room temperature. Top with chopped parsley if desired.

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