



Creamy Aioli Potato Salad

with Chives & Spring Onion

Grab your Meal Kit with this symbol



Vegetable Stock Powder



Potato



Lemon



Chives



Spring Onion



Garlic Aioli

Hands-on: 10 mins
Ready in: 20 mins

Creamy, zesty, with a mild onion flavour coming from chives, this potato salad ticks all the boxes! Bonus: we've added the best garlic aioli to take the flavour factor to another level.

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan

Ingredients

	2 People
olive oil*	refer to method
vegetable stock powder	1 sachet
potato	3
lemon	1
chives	1 bunch
spring onion	2 stems
garlic aioli	1 packet (100g)
salt*	¼ tsp

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2209kJ (527Cal)	528kJ (126Cal)
Protein (g)	8.2g	2g
Fat, total (g)	32.3g	7.7g
- saturated (g)	3.1g	0.7g
Carbohydrate (g)	49.2g	11.8g
- sugars (g)	9.6g	2.3g
Sodium (mg)	1211mg	290mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Cook the potato

Bring a medium saucepan of water to the boil, then add the **vegetable stock powder**. Peel the **potato** and cut into 2cm chunks. Cook the **potato** in the boiling water until soft when pierced with a knife, **10-12 minutes**. Drain and set aside to cool.

2



Prep the herbs

While the potato is cooling, slice the **lemon** into wedges. Finely chop the **chives** and **spring onion**.

3



Make the dressing

In a large bowl, combine the **garlic aioli**, a generous squeeze of **lemon juice**, the **salt**, 1/2 the **chives** and 1/2 the **spring onion**. Season with **pepper**. When the **potato** has cooled, add to the dressing and gently toss until well coated.

TIP: Add more or less lemon juice to taste.

4



Serve up

Transfer the creamy potato salad to a serving dish. Garnish with the remaining chives and spring onion. Serve with the remaining lemon wedges.

Enjoy!