

# Easy Potato Salad

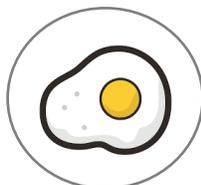
## Ingredients



Potatoes



Onion



Eggs



Sour Cream or Milk



Mustard



Mayonnaise

## Instructions

### Prep:

*Prep Time: 5 minutes*

#### Ingredients:

- 6 medium potatoes, diced
- ½ (about ½ cup) onion, finely copped
- 2-3 hard-boiled eggs, peeled and chopped (optional)
- ½ cup sour cream
- 1 tablespoon yellow mustard
- ¼ cup mayonnaise
- Salt and pepper

#### Optional:

- This recipe works best with a red onion, but you can use other types of onions as well.
- Add a splash of lemon juice and 1 teaspoon of vinegar to the potato salad.
- Add chopped celery (about 3 celery stalks or about ½ cup).
- Can substitute the sour cream with the same amount of yogurt or a splash of milk.
- Season with paprika and garlic powder.
- Add fresh herbs such as green onions, cilantro, or parsley.

### Cook:

*Cook Time: 25 minutes*

1. Add potatoes to a large pot and fill the pot with water until the potatoes are covered. Bring the water to a boil and cook for about 15-20 minutes, or until the potatoes are easily pierced with a fork.
2. Drain the potatoes and allow the potatoes to completely cool. Once cooled, peel the potatoes by gently pinching the skin and pulling it away. Chop the potatoes into bite-size chunks then add to a large bowl.
3. Chop the hard boiled eggs and add to the potatoes.
4. Mix together the mayonnaise, sour cream, vinegar, mustard, salt, and pepper and any other seasonings in a bowl. Pour over top of the potatoes and eggs and stir until everything is coated. Add additional sour cream, milk, or yogurt for extra creaminess.
5. Garnish with any extra seasonings and herbs. Chill the potato salad for a couple hours before serving.
6. Serve and Enjoy!

