



# 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

	<b>2 People</b>
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

Avg Qty	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

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://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.

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 **aioli dressing** and toss until well coated.

**TIP:** Add more or less lemon juice to taste.

2



## Prep the herbs

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

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!