

SIDE DISH

Easy Potato Salad with Dill

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
150 min	18 min	12 min	5	\$0.38	148 kcal



The recipe Easy Potato Salad with Dill can be made in about 2 hours and 30 minutes. This gluten free, dairy free, lacto ovo vegetarian, and whole 30 recipe serves 5 and costs 38 cents per serving. One portion of this dish contains about 2g of protein, 9g of fat, and a total of 148 calories.

Ingredients

- ☐ 2 tablespoons cider vinegar
- ☐ 2 sprigs chopped fresh dill, or to taste
- ☐ ¼ cup mayonnaise
- ☐ 5 servings salt and pepper to taste
- ☐ ½ cucumber - peeled, seeded, and finely chopped
- ☐ 4 green onions, sliced
- ☐ 1 pound red potatoes, cut into 3/4-inch cubes

EQUIPMENT Whisk, Pot

Method

- 1

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 12 minutes.
- 2

Drain and allow to steam dry while you prepare the dressing.
- 3

Whisk together the mayonnaise, apple cider vinegar, dill, salt, and pepper. Stir in the cucumber and green onions.
- 4

Add the warm potatoes to the dressing and toss gently to coat with the dressing. Cover and refrigerate for at least 2 hours before serving.

Nutrition per serving			
	148	2 g	9 g
	KCAL	PROTEIN	FAT
			16 g
			CARBS
Saturated Fat			1.4 g · 8% of daily needs
Fibre			2 g · 8% of daily needs
Sugar			1.9 g · 2% of daily needs
Sodium			284 mg · 12% of daily needs
Cholesterol			4.7 mg · 2% of daily needs
Vitamin C			10.6 mg · 13% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/easy-potato-salad-with-dill-148281