



Potato Salad Stacks



Vegetarian



Gluten Free



Dairy Free

READY IN



75 min.

SERVINGS



8

CALORIES



190 kcal

SIDE DISH

Ingredients

- ☐ 1 teaspoon chives minced plus more for garnish
- ☐ 1 teaspoon dijon mustard
- ☐ 1.5 teaspoons dill pickles
- ☐ 2 tablespoons dill pickles finely chopped
- ☐ 6 large eggs
- ☐ 1 teaspoon optional: dill fresh minced plus more for garnish
- ☐ 1 tsp kosher salt
- ☐ 0.3 cup mayonnaise

- ☐ 1 tablespoon olive oil
- ☐ 0.3 tsp pepper
- ☐ 1.5 tablespoons onion red minced
- ☐ 1 pinch sugar
- ☐ 1.3 pounds yukon gold potatoes

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ grill
- ☐ tongs

Directions

- ☐ Put unpeeled potatoes and eggs in separate medium saucepans with water to cover.
- ☐ Add 1 tsp. salt to potatoes. Cover pans, bring to a boil over high heat, then reduce heat; simmer eggs for 10 minutes and simmer potatoes until just tender, about 10 minutes.
- ☐ Drain pans, then fill with cold water to cool potatoes and eggs.
- ☐ Peel eggs and slice crosswise about 1/4 in. thick. Slice potatoes crosswise just a little thicker. Save egg and potato ends for another use and set remaining eggs aside. Set potatoes on a rimmed pan and brush on both sides with oil. Preheat grill to medium (350 to 450).
- ☐ Stir mayonnaise, pickle, pickle liquid, onion, mustard, 1 tsp. each chives and dill, 1/4 tsp. pepper, and sugar in a bowl to blend. Chill dressing until used.
- ☐ Grill potatoes until browned and crisp, turning once with tongs, 7 to 9 minutes.
- ☐ Transfer to a large platter and let cool to room temperature.
- ☐ Top each potato with about 1/2 tsp. dressing, then an egg slice and a little more dressing. Save any leftover dressing for another use.
- ☐ Sprinkle potatoes with more chopped herbs, then with salt and pepper to taste.
- ☐ Make ahead: Through step 3, chilled separately, up to 1 day.

Nutrition Facts



 PROTEIN **13.34%**  FAT **58.87%**  CARBS **27.79%**

Properties

Glycemic Index:44.36, Glycemic Load:9.23, Inflammation Score:-3, Nutrition Score:8.1256521059119%

Flavonoids

Isorhamnetin: 0.11mg, Isorhamnetin: 0.11mg, Isorhamnetin: 0.11mg, Isorhamnetin: 0.11mg Kaempferol: 0.59mg, Kaempferol: 0.59mg, Kaempferol: 0.59mg, Kaempferol: 0.59mg Quercetin: 0.89mg, Quercetin: 0.89mg, Quercetin: 0.89mg, Quercetin: 0.89mg

Nutrients (% of daily need)

Calories: 189.5kcal (9.48%), Fat: 12.41g (19.09%), Saturated Fat: 2.53g (15.83%), Carbohydrates: 13.18g (4.39%), Net Carbohydrates: 11.49g (4.18%), Sugar: 1.02g (1.13%), Cholesterol: 143.42mg (47.81%), Sodium: 451.8mg (19.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.33g (12.65%), Vitamin K: 18.89µg (17.99%), Selenium: 12.17µg (17.38%), Vitamin C: 14.28mg (17.31%), Vitamin B6: 0.28mg (13.91%), Phosphorus: 118.75mg (11.87%), Vitamin B2: 0.2mg (11.75%), Potassium: 362.22mg (10.35%), Vitamin B5: 0.81mg (8.09%), Folate: 30.36µg (7.59%), Iron: 1.27mg (7.08%), Manganese: 0.14mg (6.81%), Fiber: 1.68g (6.73%), Vitamin E: 0.97mg (6.45%), Vitamin B12: 0.34µg (5.75%), Magnesium: 21.88mg (5.47%), Copper: 0.11mg (5.45%), Vitamin B1: 0.08mg (5.13%), Vitamin D: 0.77µg (5.12%), Zinc: 0.72mg (4.79%), Vitamin A: 225.67IU (4.51%), Vitamin B3: 0.79mg (3.94%), Calcium: 34.19mg (3.42%)