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## Turkish style potato salad

### INGREDIENTS

#### salad

1 kg of hard-boiling potatoes / salad potatoes

2 sticks of spring onions

1/4 bunch of fresh parsley

1 red pepper

4 hard-boiled eggs

1 red onion

#### dressing

3 tablespoons of olive oil

2 tbsp freshly squeezed lemon juice

Salt pepper

some leaf paprika / or red paprika powder

some vegetable broth powder

1-2 tbsp white balsamic vinegar

## INSTRUCTIONS

Boil the potatoes in salted water, let them cool and cut them into pieces. Finely chop the onion, cut the spring onions into rings. Finely dice the bell pepper. Halve the eggs and cut them into pieces and finely chop the parsley. Put all ingredients in a bowl. Mix olive oil with lemon juice and spices for the dressing and pour over the potatoes. Mix everything well and taste again if necessary.