

Zucchini Bread Recipes

# Potato Cucumber Salad With Creamy Dill Dressing

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| **20 min**<br>Prep time | **15 min**<br>Cook time | **35 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 ½ lbs waxy potatoes, peeled and cubed
- [ ] 2 English cucumbers, thinly sliced
- [ ] 1 cup plain Greek yogurt
- [ ] 2 tbsp fresh dill, finely chopped
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp honey
- [ ] ¼ tsp salt
- [ ] ¼ tsp black pepper

### Optional Garnish

- [ ] Extra dill fronds
- [ ] Smoked paprika pinch

## Instructions

1. Boil the cubed potatoes in salted water until just tender, about 10-12 minutes; drain and set aside to cool.



2. While the potatoes cool, place the cucumber slices in a colander, sprinkle with a pinch of salt, and let them sit for 5 minutes, then pat dry with paper towels.



3. In a mixing bowl, whisk together Greek yogurt, chopped dill, lemon juice, honey, salt, and pepper until smooth.



4. Add the warm potatoes to the dressing, tossing gently so each piece is lightly coated.



5 Fold in the cucumber slices, being careful not to crush them; the salad should stay bright and crunchy.



6 Cover and chill for at least 30 minutes. Before serving, sprinkle extra dill and a pinch of smoked paprika if desired.



## Nutrition per serving

| 210 kcal | 8 g | 30 g | 5 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the dressing feels thick, thin it with a splash of milk or water.
- For extra zing, add a teaspoon of finely grated horseradish.
- Taste and adjust seasoning after chilling; flavors meld over time.