

Zucchini Bread Recipes

Sumac Potato Salad – Fresh & Tangy

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Middle Eastern** Cuisine

Ingredients

Salad

- [ ] 1.5 lbs Yukon Gold potatoes, cubed
- [ ] 1/4 cup extra-virgin olive oil
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp sumac
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tbsp fresh dill, chopped
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Place the cubed potatoes in a pot of cold water, add a pinch of salt, and bring to a gentle boil.



2. Cook until just tender, about 8-10 minutes; drain and rinse briefly with cool water to stop cooking.



3. While potatoes are still warm, whisk olive oil, lemon juice, salt, pepper, and half the sumac together.



4. Toss the potatoes with the dressing, fold in parsley and dill, then let the mixture rest for 10 minutes.



5. Just before serving, dust the top with the remaining sumac and a little extra fresh herb for color.

Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a softer texture, let the potatoes sit in the dressing for a longer period.
- Adjust lemon juice to taste; some like it more tart, others prefer a subtle hint.
- Sumac can darken over time; store it in a cool, dark place for maximum freshness.