Treasure Barrel

Potato and Cucumber Salad with Creamy Dill Dressing

Refreshing potato and cucumber salad tossed in a creamy dill dressing—perfect for picnics and light meals.

15 min	15 min	30 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Salad

- [ ] 1 ½ lbs new potatoes, quartered
- [ ] 1 large English cucumber, thinly sliced
- [ ] ½ cup Greek yogurt
- [ ] 2 tbsp fresh dill, finely chopped
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp honey
- [ ] Salt and freshly ground black pepper to taste

Optional Add-ins

- [ ] ¼ cup thinly sliced red onion
- [ ] 1 tbsp capers, rinsed

Instructions

1. Place the quartered potatoes in a pot of cold water, bring to a boil, and simmer until just fork-tender, about 10 minutes.
2. Drain potatoes and run under cold water to stop cooking; set aside to cool.
3. In a mixing bowl, whisk together Greek yogurt, lemon juice, honey, and the fresh dill; season with salt and pepper.
4. Add the cooled potatoes, cucumber slices, and any optional add-ins to the bowl; gently toss until everything is lightly coated.
5. Let the salad rest for 10 minutes, then taste and adjust seasoning before serving.

Nutrition per serving

260 kcal	8 g	38 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a tangier bite, increase lemon juice by a half teaspoon.
- For a vegan version, swap Greek yogurt with a plain soy-based yogurt.
- A splash of olive oil can be added for extra richness, but keep it light.