

Treasure Barrel

Sumac Potato Salad – Fresh, Tangy Side

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

Ingredients

Main Ingredients

- [ ] 1.5 lbs Yukon Gold potatoes, diced
- [ ] 1/4 cup red onion, thinly sliced
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 2 tbsp fresh dill, chopped
- [ ] 1 tsp sumac

Dressing

- [ ] 3 tbsp olive oil
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp honey (optional)
- [ ] Salt and black pepper to taste

Instructions

1. Place the diced potatoes in a pot of salted water; bring to a boil, then simmer until just tender, about 8-10 minutes.
2. While the potatoes cook, whisk together olive oil, lemon juice, honey, sumac, salt, and pepper in a small bowl.
3. Drain the potatoes and return them to the pot; let them steam dry for a minute so the dressing adheres better.
4. Gently fold the warm potatoes with the sumac-lemon dressing, then add red onion, parsley, and dill.
5. Taste and adjust seasoning; let the salad rest for 15 minutes before serving.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a warmer salad, serve it slightly above room temperature.
- For extra crunch, toss in toasted pine nuts just before serving.
- A gentle drizzle of extra olive oil adds a silky finish.