

Greek Potato Salad

2 pounds potatoes (boil unpeeled, then peel)

1/3 cup extra virgin olive oil

1/2 cup white wine vinegar

1/4 cup chopped green olives

1/4 cup chopped Kalamata olives

1/4 cup chopped celery

1/4 cup chopped red onion

1/4 cup chopped fresh parsley OR
1 (or 2) tablespoon(s) dried parsley
1 teaspoon dried oregano
1/2 teaspoon salt
freshly ground black pepper to taste
2 oz (57g) crumbled feta cheese

Cook potatoes until just done, cool, peel, and dice.

Add all of the ingredients except the potatoes and feta cheese in a bowl and mix well.

Add potatoes and feta cheese to bowl, and mix well. Adjust salt and pepper to taste.

Cover and let sit at room temperature for 2 to 3 hours, or refrigerate for several hours to overnight. Serve at room temperature.

Sources:

http://www.oregonlive.com/cooking/2016/03/this_potato_salad_is_a_1ight_d.html

<http://recipes.oregonlive.com/recipes/greek-potato-salad>

From Debbie Moose's "Potato Salad: 65 Recipes From Classic to Cool"; Houghton Mifflin Harcourt, 2009.