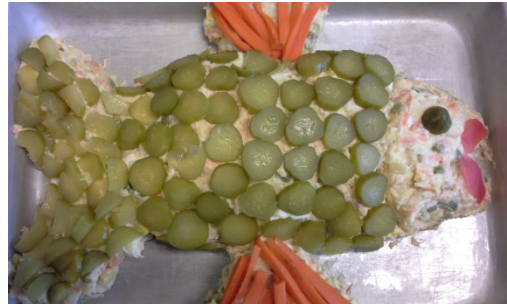


# Salad Olivieh (Persian potato salad)

serves 4



*This salad can be creatively decorated on your serving platter.*

## **Ingredients:**

4 medium potatoes  
2 carrots  
2 eggs  
2 cups cooked chicken or ham (optional)  
6 dill pickles  
½ cup sweet peas  
½ cup corn  
1 to 2 cups mayonnaise  
2 tablespoons olive oil  
2 tablespoons lemon juice  
Salt and pepper to taste

## **Directions:**

Scrub the potatoes and carrots, and place them in a pot. Cover with cold water and bring to a boil. Simmer until potatoes are soft. Cool.

In another pot, cover the eggs with cold water. Bring to a rolling boil. Take the pot off the heat and let sit for about 12 minutes or until eggs are hard boiled. Drain water and cool eggs. Peel eggs.

Grate the potatoes, carrots and eggs.

Shred cooked chicken or ham (optional). Cut up dill pickles.

Place these ingredients into a large mixing bowl with sweet peas and corn.

Add 1 cup mayonnaise, olive oil, lemon juice, and salt and pepper. Mix well and taste. Adjust seasoning.

Heap onto a small platter. If desired, you can spread additional cup of mayonnaise on top (like icing) and decorate with additional pickles, vegetables, and green onions.

**Enjoy** immediately or after salad has been refrigerated for several hours.