



Garden Fresh Farm Recipes

Creamy Red Potato Salad with Italian Dressing and Egg

This Creamy Red Potato Salad is a fresh and tangy twist on a classic, combining tender red potatoes with crunchy celery, savory onions, and chopped hard-boiled eggs. Tossed in a zesty blend of Italian dressing, mustard, and creamy mayonnaise, it offers the perfect balance of flavor and texture. Whether served chilled at a summer cookout or as a hearty side dish year-round, this potato salad is comforting, satisfying, and easy to make ahead.

Ingredients:

2 pounds red potatoes, cut into bite-sized chunks
3 hard-boiled eggs, chopped
1/2 cup chopped celery
1/2 cup chopped red or yellow onion
1/4 cup Italian salad dressing
2 tablespoons yellow or Dijon mustard
1/2 cup mayonnaise (or more to taste)
Salt and freshly ground black pepper, to taste
Optional: a pinch of paprika or chopped parsley for garnish



Directions:

Place potatoes in a large pot, cover with cold salted water, and bring to a boil. Reduce heat and simmer 10–12 minutes or until fork-tender. Drain and let cool slightly.

In a large mixing bowl, whisk together Italian dressing, mustard, mayonnaise, salt, and pepper until smooth.

Add the warm (not hot) potatoes, celery, onion, and chopped eggs to the bowl. Gently fold to coat everything evenly with the dressing.

Cover and refrigerate for at least 1 hour (preferably longer) before serving. This helps the flavors meld.

Sprinkle with paprika or chopped parsley just before serving if desired.