Potato salad with butter, dill, and spring onions

Ingredients



♥ 1 kg potatoes
♥ 100 g butter
♥ 1 bunch dill
♥ 2 spring onions
♥ flaky salt

Instructions

Peel the potatoes, cut them into smaller pieces, and cook the pieces until tender in unsalted water.

While the potatoes are cooking, melt the butter and mix it with chopped dill.

Chop the spring onions.

Drain the water from the cooked potato pieces and place them in a bowl. Fold in the spring onions.

Then fold in the dill butter. Sprinkle with a little flaky salt.

Serve immediately while the potato salad is still warm.

Tips

♥ Remember that peeled potato pieces need a much shorter cooking time than whole potatoes.

♥ Since there is a lot of butter in this potato salad, it tastes best while the potato pieces are still warm.

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Source URL: https://dev.detsoteliv.no/en/recipe/potato-salad-butter-dill-and-spring-onions