Plate Dream

Potato and Cucumber Salad with Creamy Dill Dressing

Cool potatoes and cucumbers in a tangy dill cream, a versatile side.

20 min	15 min	35 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ lbs waxy potatoes, peeled and cubed
- [ ] 2 large English cucumbers, thinly sliced
- [ ] ¼ cup fresh dill, finely chopped

Creamy Dill Dressing

- [ ] ¾ cup Greek yogurt
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp honey
- [ ] ¼ tsp salt
- [ ] ¼ tsp black pepper

Instructions

1. Boil the potatoes in salted water until fork-tender, about 10 minutes; drain and let cool.
2. While potatoes cool, slice cucumbers and sprinkle lightly with salt; let sit 5 minutes, then pat dry.
3. In a bowl, whisk together yogurt, lemon juice, honey, salt, pepper, and half the dill until smooth.
4. Combine cooled potatoes, cucumbers, and dressing; fold gently, then sprinkle remaining dill on top.
5. Cover and refrigerate for at least 30 minutes before serving.

Nutrition per serving

210 kcal	7 g	35 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra zing, add a splash of white wine vinegar.
- For a heartier version, toss in a handful of chopped apples.
- A pinch of smoked paprika adds subtle warmth without overpowering.