



### **Greek Potato Salad with Crisp Potato Peel Crumbles**

*It's simple to prepare, packed with flavor and texture & great for special gatherings*

2 pounds gold potatoes, washed  
2 Tbsp olive oil (for salad)  
2 tsp Dijon mustard  
1 cup chopped onion  
1/2 cup chopped red bell pepper  
1/2 cup halved Kalamata olives  
1¼ to 1½ cups cold tzatziki sauce  
Salt for boiling water

#### **Potato Peel Crumbles**

Potato peels from the 2 lbs potatoes (about 1 cup)  
2 Tbsp olive oil  
1/4 tsp salt  
1/8 tsp ground black pepper  
1/4 tsp dried oregano

**Prepare the peels:** Peel the potatoes and place the peels in a bowl. Toss with 1 tsp salt and set aside for 20 minutes to draw out moisture.

**Cook the Potatoes:** Cut the peeled potatoes into small chunks. Place in a medium saucepan, cover with cold salted water, and bring to a boil. Reduce heat and cook until tender, about 15-20 minutes. Drain well. While still warm, toss with 2 Tbsp olive oil and 2 tsp Dijon mustard. Add chopped onion, red bell pepper, and Kalamata olives. Mix gently, cover, and chill in the refrigerator. (This makes the potatoes healthier forming resistance starch in them.)

**Make the Crisp Potato Peel Crumbles:** Drain the salted peels and squeeze out excess water (use a clean kitchen towel or paper towels). Toss peels with 2 Tbsp olive oil, ¼ tsp salt, ⅛ tsp black pepper, and ¼ tsp dried oregano. Spread evenly on a foil-lined baking sheet. Bake in preheated oven at 400°F for 15-20 minutes, flipping halfway, until crisp and golden. Cool and set aside. (Wrap in the foil until serving.)

**Finish the Salad:** When ready to serve, toss the chilled potato mixture with 1¼ to 1½ cups cold tzatziki sauce until well coated. Taste and adjust seasoning if needed. Transfer to a serving bowl and generously garnish with the crisp potato peel crumbles on top.

Serves 6

**About the Recipe:** This vibrant Greek Potato Salad is a delicious twist on the classic, combining tender chunks of potato with zesty Dijon mustard, crisp onions, sweet red peppers, and savory Kalamata olives. The standout feature is the homemade crisp potato peel crumbles, baked until golden and crunchy, offering wonderful texture and a clever way to use the whole potato. Tossed with cool, creamy tzatziki and finished with crispy crumbles, this refreshing salad is full of Mediterranean flavor. Perfect for gatherings or as a bright side dish alongside your favorite Greek mains.