

DINNERLY



Big Side: Sour Cream & Onion Potato Salad

with Green Beans & Frizzled Onions



30-40min



2 Servings

Nothing screams summertime like a big bowl of creamy potato salad spiked with chives, sour cream, and crisp green beans. The secret to this clean plate club side is the addition of extremely addictive fried onions that deliver a sweet crunch to every bite. (2 person plan serves 4; 4 person plan serves 8)

WHAT WE SEND

- 1¼ lb Yukon gold potatoes
- ½ lb green beans
- 2 pkts sour cream²
- 1 pkt mayonnaise^{3,4}
- ½ oz fried shallots (onions)⁴
- ¼ oz fresh chives

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- all-purpose flour¹

TOOLS

- large pot

ALLERGENS

Wheat (1), Milk (2), Egg (3), Soy (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 380kcal, Fat 20g, Carbs 49g, Protein 6g



1. Cook potatoes

Scrub **potatoes**, then cut into ½ -inch pieces. Place potatoes in a large pot with enough salted water to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until just tender, 4–5 minutes.



2. Cook green beans

While the **potatoes** cook, trim stem ends from **green beans**, then cut into 1-inch pieces. When potatoes are just tender, add green beans to same pot and cook until bright green and crisp-tender, 1-2 minutes more. Reserve ¼ **cup potato water**, then drain potatoes and green beans. Rinse pot and wipe dry. Reserve pot for step 4.



3. Prep ingredients

Finely chop **chives**. In a large bowl, combine **chives**, **mayo**, and **all of the sour cream**; season with **a pinch each salt and pepper**.



4. Finish & serve

To bowl with **sour cream dressing**, add **potatoes**, **green beans**, and **reserved cooking water**. Toss until evenly coated; season to taste with **salt** and **pepper** (if the dressing looks too thick, add 1–2 tablespoons water to loosen it up a bit). Top **potato salad** with **fried shallots** and serve. Enjoy!



5.



6. Pro tip: Potato Salad

Unlike vinegar based salads that you toss warm, be sure to let the potatoes cool for at least 30 minutes before tossing with the creamy dressing to ensure the mayo doesn't become oily.