

DINNERLY



Picnic 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. (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 4 Yukon gold potatoes
- ½ lb green beans
- ¼ oz fresh chives
- 1 red onion
- 2 (1 oz) sour cream ⁷
- 2 oz mayonnaise ^{3,6}

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)
- neutral oil

TOOLS

- large pot

ALLERGENS

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

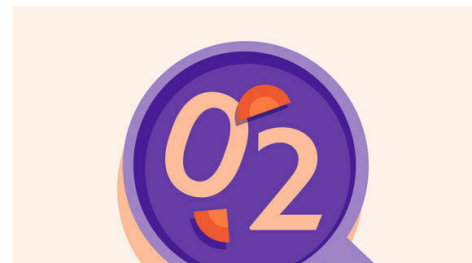
NUTRITION PER SERVING

Calories 360kcal, Fat 21g, Carbs 43g, Protein 5g



1. Cook potatoes

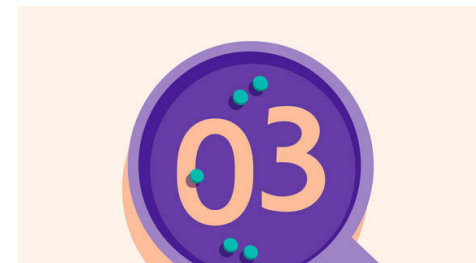
Scrub **potatoes**, then cut into ½-inch pieces. Place in a large pot with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until just tender, 4–5 minutes.



2. Cook green beans

Meanwhile, 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. Reserve ¼ **cup cooking water**, then drain potatoes and green beans. Wipe out pot and reserve for step 4. (See step 6!)

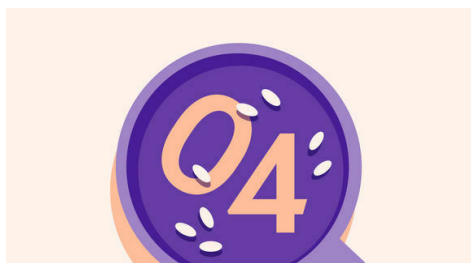


3. Prep ingredients

Finely chop **chives**. Halve and thinly slice **half of the onion** (save rest for own use).

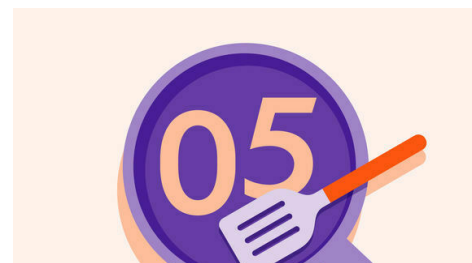
In a large bowl, combine **chives**, **all of the sour cream and mayonnaise**; season with **a pinch each of salt and pepper**.

In a separate medium bowl, toss **onions** with **2 tablespoons flour** and **a pinch each of salt and pepper**.



4. Fry onions

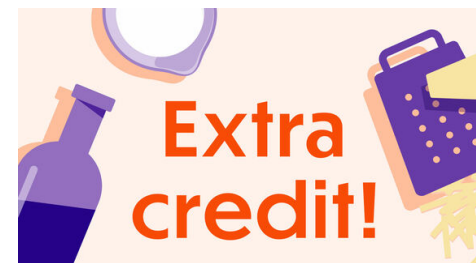
Heat ¼-inch **oil** in reserved pot over medium-high until shimmering. Carefully add **onions** and cook, stirring frequently with a fork, until lightly golden, 3–5 minutes. Drain on a paper towel-lined plate; lightly season with **salt**.



5. Finish & serve

To bowl with **sour cream dressing**, add **potatoes, green beans, reserved cooking water**, and **half of the onions**. Toss until evenly coated; season to taste with **salt** and **pepper** (if dressing looks too thick, add 1–2 tablespoons water to loosen).

Serve **potato salad** with **remaining frizzled onions** over top. Enjoy!



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.