

Rus Salatas?

Classic Russian Potato Salad (Olivier Salad) with potatoes, carrots, peas, corn, and pickles. Easy 35-minute recipe perfect for holidays and gatherings.

15 min

HAZIRLIK

20 min

PI?IRME

35 min

TOPLAM

4

PORSIYON

Medium

ZORLUK

Rus Salatas?

Malzemeler

- 3 potato
- 2 carrot
- 1 cup pea
- 100 g corn
- 1 cup pickled gherkins
- 0.5 cup mayonnaise
- 1 cup plain yogurt
- 1 tsp salt

Yap?l???

- 1 Cook the Root Vegetables**

Fill a large pot with salted water and bring to a boil over high heat. Add the 3 potatoes and 2 carrots, cut into uniform 1/2-inch cubes. Boil for 15-20 minutes until you can easily pierce them with a fork but they still hold their shape.
- 2 Drain the potatoes and carrots in a colander and rinse briefly with cold water to stop the cooking. Spread them on a clean kitchen towel and pat dry completely. Let cool to room temperature, about 15 minutes.**
- 3 Prepare the Peas**

Bring a small pot of salted water to boil. Add 1 cup of peas and cook for 3-5 minutes until bright green and tender. Drain immediately and rinse with cold water to stop cooking.
- 4 Prepare Remaining Ingredients**

Drain the 100g canned corn in a fine mesh strainer and rinse under cold water until the water runs clear. Dice the 1 cup pickled gherkins into small cubes roughly the same size as your vegetables.
- 5 Combine the Vegetables**

In a large mixing bowl, gently combine the cooled potatoes, carrots, peas, drained corn, and diced pickles. Toss very carefully with a large spoon to avoid breaking the vegetables.
- 6 Make the Dressing**

In a small bowl, whisk together 1/2 cup mayonnaise and 1 cup yogurt until completely smooth. Add 1 teaspoon salt and whisk again until well combined.

7 Finish and Chill

Pour the dressing over the vegetable mixture and fold gently with a large spoon until everything is evenly coated. Taste and adjust salt as needed. Cover and refrigerate for at least 1 hour before serving to allow flavors to meld.

İpuçlar?

Cut all vegetables into uniform small cubes (about ½ inch) to ensure even texture and professional presentation.

Don't overcook the vegetables – they should be tender but still hold their shape when pierced with a fork.

Allow all boiled vegetables to cool completely before adding the dressing to prevent the mayonnaise from separating.

Rinse canned corn under cold water and pat dry to remove excess sodium and prevent watery salad.

Taste and adjust seasoning after the salad has chilled for at least 30 minutes, as flavors develop over time.

For best results, make the salad a day ahead and let it chill overnight in the refrigerator.

Use a gentle folding motion when mixing ingredients to avoid mashing the potatoes and vegetables.

If the salad seems too dry after chilling, add a tablespoon of yogurt or mayonnaise before serving.