



Persian Potato Salad (Olivieh)

PREP TIME	COOK TIME	ADDITIONAL TIME	TOTAL TIME
1 hour	30 minutes	2 hours	3 hours 30 minutes

Ingredients

- **Russet Potatoes** – 6 large (about 3 lbs), peeled and boiled
- **Chicken breast** – 2 large (about 1.5 lbs), boiled and shredded (or use rotisserie chicken)
- **Eggs** – 6 large, hard-boiled and chopped
- **Carrots** – 2 medium, peeled, boiled, and finely diced
- **Dill pickles** – 1½ cups, finely diced (Persian-style crunchy pickles if available)
- **Frozen green peas** – 1 cup, thawed (optional but traditional)
- **Mayonnaise** – 1½ to 2 cups (adjust to desired creaminess)
- **Lemon juice** – 3 tablespoons (for brightness)
- **Salt & pepper** – to taste
- **Ground turmeric** – ½ tsp (for chicken when boiling – optional)

Optional Garnishes:

- Sliced pickles, cherry tomatoes, boiled egg slices, fresh parsley, or olives
- Lettuce leaves, baguette/crackers or Persian bread such as sangak, barbari or lavash for serving

Instructions

1. **Boil Potatoes & Eggs:**
 1. Boil potatoes until fork-tender. Let cool a little, peel then mash or finely dice.
 2. Hard boil the eggs (10–12 min), then peel and chop.
2. **Cook Chicken:**
 1. Boil chicken breasts with a pinch of salt and optional turmeric. Let cool, then shred or finely chop.
3. **Mix Ingredients:**
 1. In a large bowl, mix the mashed potatoes, shredded chicken, chopped eggs, diced carrots, pickles, and green peas.
4. **Add Dressing:**
 1. Stir in mayonnaise, lemon juice. Mix until smooth and creamy.
 2. Season with salt and pepper to taste.
5. **Chill:**
 1. Cover and refrigerate for at least 1–2 hours (or overnight). Flavors meld better when chilled.
6. **Serve:**
 1. Serve cold as a dip/spread with bread or crackers, or shaped into a dome and garnished beautifully.