

Olivier (Russian Salad)

From: Angelica

Stovetop

Prep time: 45-60 minutes

Ingredients

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| <ul style="list-style-type: none">● 6 potatoes, peeled● 1 carrot, or more to taste● 4 eggs● 6 large pickles, cut into cubes● 1 (15 ounce) can peas, drained● 1/2 cup cubed fully cooked ham, or to taste; chicken breast meat or bologna meat can be used instead if preferred | <ul style="list-style-type: none">● 1 tablespoon chopped fresh parsley to taste (optional), half and● onion and a granny smith apple (also optional)● 1/2 cup mayonnaise, or to taste● Add all ingredients to list● Salt and pepper to taste |
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Directions

- Bring a large pot of water to a boil; add potatoes and carrot. Cook until potatoes are tender, 20 to 30 minutes. Drain and slightly cool mixture. Chop potatoes and carrot and put them in a big bowl.
- Hard-boil eggs; peel and chop and add to the bowl.
- Chop pickles and add to the mix.
- Chop ham/chicken/bologna and add to the mix.
- Peel and chop an apple and onion and add to the mix.
- Chop parsley and add to the mix.
- Add peas, salt, and pepper.
- Stir in mayonnaise until salad is evenly coated.
- Take a tasting to make sure you like your creation.
- Put your salad in the fridge for at least a half an hour to let the flavors marry.