Bite Spoon

Potato and Cucumber Salad with Creamy Dill Dressing

Cool, creamy, and herb-forward salad that pairs tender potatoes with crisp cucumber for a delightful bite.

20 min	15 min	35 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ pounds waxy potatoes, peeled and cubed
- [ ] 1 large English cucumber, seeded and diced
- [ ] ¼ cup fresh dill, finely chopped

Creamy Dill Dressing

- [ ] ¾ cup sour cream
- [ ] 2 tbsp mayonnaise
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp honey
- [ ] ½ tsp Dijon mustard
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Bring a pot of salted water to a boil, add the potatoes and cook until just tender, about 10-12 minutes. Drain and let them cool completely.
2. While the potatoes cool, dice the cucumber and pat it dry with a paper towel to remove excess moisture.
3. In a bowl, whisk together sour cream, mayonnaise, lemon juice, honey, mustard, and a pinch of salt and pepper until smooth.
4. Gently fold the cooled potatoes, cucumber, and fresh dill into the dressing, making sure every piece is lightly coated.
5. Cover and refrigerate for at least 20 minutes. Taste and adjust seasoning before serving.

Nutrition per serving

210 kcal	5 g	22 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a lighter dressing, substitute half of the sour cream with Greek yogurt.
- A splash of white wine vinegar can add extra brightness.
- For extra crunch, sprinkle toasted pine nuts on top just before serving.