



Brazilian Potato Salad- Mayonese


Festive
with
Fruits



Receipe #1



Mibynosa.com



Ingredients & Equipment

Prep time: 20 minutes
Cook time: 15-20 minutes
Chill time: At least 1 hour (preferably longer)



**** Ingredients ****

- * 1 kg (2.2 lbs) Yukon Gold potatoes, peeled and diced
- * 6 large Eggs, hard-boiled and diced in cubes
- * 150g (1 cup) Carrots, peeled and diced
- * 2 Shallots, finely chopped
- * 1 1/2 tbsp garlic paste
- * 1/2 cup Green Olives, halved
- * 1/2 can Corn, drained
- * 1/2 can Green Peas, drained
- * 1/2 can Chickpeas, drained
- * 1/2 cup Raisins
- * 1 cup diced Apricots
- * 1/2 cup Fresh Parsley, finely chopped
- * Salt and freshly Ground Black Pepper to taste
- * 1 tsp dried Oregano
- * 1 tsp Adobo Seasoning
- * Mayonnaise (high-quality recommended)
- * Olive oil (extra virgin preferably)
- * 1 1/4 tsp Balsamic Vinegar

**** Equipment ****

- * Large & Small Pots * Colander or Strainer
- * Large skillet * Large Serving Dish of Choice

Mibyroza.com



Instructions

** Instructions **

* Hard-boil Eggs- Cook Eggs until hard-boiled. Immediately transfer to ice water to cool. Quarter once cool.

* Prepare vegetables- Dice Potatoes and Carrots into bite-sized pieces.

* Blanch vegetables- Bring salted water to a boil in a large pot. Add Carrots; cook 3-4 minutes until tender-crisp. Drain, rinse with cold water, and set aside. Add Potatoes; cook 5-7 minutes until tender. Drain, rinse with cold water, and set aside.

* Sauté Aromatics- Heat Olive Oil in a large skillet. Sauté Shallots and Garlic paste until translucent. Add Raisins and Apricots; sauté until Raisins are plump. Stir in Corn, Chickpeas, and Olives. Add Oregano, half of the Parsley, Adobo seasoning, Salt, and Pepper. Saute until cooked. Remove from heat and stir in the Green Peas.

* Assemble salad- In a large bowl, combine cooled Potatoes, Carrots, hard-boiled Eggs, and sautéed mixture.

* Dress and chill- Stir in Mayonnaise, remaining Parsley, Balsamic vinegar, Salt, Black Pepper and a generous pour of Olive Oil. Gently stir to combine, being careful not to mash the vegetables. Transfer to the Serving Dish of Choice, cover the dish with a lid or aluminum foil and refrigerate for at least 1 hour, or preferably longer, to allow the flavors to meld and the salad to chill thoroughly.

Serve & Tips



* Serve- Garnish with extra parsley before serving.

** Tips **

- ** Don't overcook the vegetables. Aim for "Al Dente" texture. Overcooking the vegetables will result in a mush salad.
 - ** Rinse the boiled vegetables with cold water. This crucial step stops the cooking process and helps maintain the vegetables vibrant color and firmness.
 - ** High quality Mayonnaise. Using a good quality mayo will significantly enhance the flavor of the salad.
 - ** Chill thoroughly. Chilling allows the flavors to blend and improves the overall taste and texture of the salad.
 - ** Adjust ingredient quantities to suit your party size.
- Enjoy your delicious homemade Brazilian Potato Salad.



Mibyroza.com

