



Deviled Egg Potato Salad

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In this delightful Deviled Egg Potato Salad recipe, creamy deviled eggs and classic potato salad come together to make a perfect dish for every picnic, cookout, or party.

Course Side Dish

Cuisine American

Keyword Deviled Egg Potato Salad

Prep Time 30 minutes

Cook Time 15 minutes

Total Time 30 minutes

Servings 12 servings

Calories 362kcal

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Ingredients

- 4 pounds potatoes about 8 large
- 12 hard boiled eggs
- 1 1/2 cups mayo
- 1/4 cup mustard
- 2 tablespoons white vinegar
- 2 tablespoons dill relish
- Salt & pepper to taste

Instructions

1. Cut potatoes in half. In a large pot, boil potatoes with enough water to cover and boil potatoes just until tender, about 15 minutes. Drain when done, and place in a bowl to chill in the refrigerator. When the potatoes are cooled down enough to handle, but still warm, peel using a paring knife. Then cube the potatoes.
2. Peel and slice hard boiled eggs in half. Place the yolks in a mixing bowl, and set aside the egg whites.
3. Mash the egg yolks, as you would for deviled eggs.
4. Add mayo, mustard, and vinegar to the mashed egg yolks and whisk until smooth and creamy.
5. Fold dill relish into egg yolk mixture.
6. Chop the egg whites and add them in with the diced potatoes. Gently toss to combine.
7. Season with salt and pepper to taste.
8. Chill at least 1 hour, or preferably overnight, before serving.

Notes

- **Customize your potato salad!** Add bacon, jalapenos, celery, green onions, sweet onions, hot sauce, or pimentos to change up the flavor and add a little kick. Feel free to make it your own!
- If you want your potato salad **a little sweeter**, substitute sweet relish for dill relish.
- This recipe needs to be **chilled before serving**. Chill for at least one hour, but overnight is best!
- I use Yukon or red potatoes for this recipe. For more information about which potatoes to use, read [here](#).

Nutrition

Serving: 1 serving | Calories: 362kcal | Carbohydrates: 20g | Protein: 11g | Fat: 27g | Saturated Fat: 5g | Cholesterol: 198mg | Sodium: 341mg | Potassium: 700mg | Fiber: 4g | Sugar: 1g | Vitamin A: 280IU | Vitamin C: 17.3mg | Calcium: 76mg | Iron: 5.7mg

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