



Complexity level:

Easy

Calories level:

Low-calories level

Price estimation:

Less than 5 \$

Ingredients

| | |
|--------|---------------------------------------|
| 3 | potatoes (medium) |
| 2 | carrots |
| 4 | eggs (hard-boiled) |
| 1 T | salt |
| 7 oz | tuna canned (in brine) |
| 1?4 cn | peas (15 oz can) |
| 4 oz | olives (unpitted) |
| 3 oz | corn (whole sweet kernel corn can) |
| 1 T | white wine vinegar (optional) |

1 1/2 c

mayonnaise (to taste)

2 oz

roast red pepper strips

Instructions

1. Wash potatoes and add them to a medium size pot and cover them with salted (1 Tablespoon) cold water.
2. Bring the pot to a boil and simmer for 8 - 10 minutes.
3. Peel carrots and add them to the pot.
4. Simmer for 12 - 15 minutes more, or until done. You can keep the water to boil the eggs.
5. Drain and rinse with cold water potatoes and carrots and let them to cool.
6. Boil the eggs (you can use the same pot) for 10 minutes or use your favorite method for hard boiled eggs. Let them to cool.
7. Peel potatoes and eggs.
8. Dice potatoes, carrots and chop hard boiled eggs. Put them into a big salad bowl.
9. Drain tuna and add it to the salad recipient.
10. Drain peas and sweet kernel corn cans and add them to the salad bowl.
11. Add previously slice olives, white wine vinegar and mayonnaise and mix properly.
12. Pour mixture to a big plate and garnish with roast red pepper strips.
13. Serve cold and enjoy your Spanish potato salad recipe. See more [salad recipes](#) [1] or [Spanish Tapas recipes](#) [2].



Source URL: <https://www.thespanishcuisine.com/recipes/potato-salad>

Links

[1] <http://www.thespanishcuisine.com/recipes/salads>

[2] <http://www.thespanishcuisine.com/recipes/Spanish-Tapas>