



## Creamy Potato Salad

### Ingredients

- 3 lbs waxy potatoes
- 1 egg yolk
- 1/3 cup any [Fustini's Medium SELECT olive oil](#)
- 1 tablespoon [Fustini's Garlic olive oil](#)
- 1/4 cup sour cream
- 1 heaping tablespoon wholegrain mustard
- 2 tablespoons [Fustini's Sicilian Lemon balsamic](#)
- 6 scallions, thinly sliced
- 1/2 bunch parsley, chopped
- salt and pepper, to taste

### Directions

#### Step 1.

Cut potatoes to even size and place in large pot with cold salted water. Bring the pot up to a boil and reduce the heat to a simmer until the potatoes are tender.

#### Step 2.

Combine the rest of the ingredients in a large mixing bowl. When potatoes are just tender enough to easily stick a fork through them, drain and spread on a sheet tray to cool, then put them in the refrigerator to chill. When cold, add to the bowl with other ingredients and mix until just combined. Taste and season with salt and pepper.