

Soifua Maloloina (Potato Salad)

Serves: 6

Prep time: 15 minutes

Cook time: 20-25 minutes



2 serves per portion

Ingredients

1 kg potatoes, cubed
4 celery stalks, finely chopped
1 cup frozen peas and corn, cooked according to packet instructions
1 red capsicum, diced
4 spring onions, thinly sliced

Dressing:

½ cup plain Greek yoghurt
2 tablespoons mayonnaise
1 tablespoon Dijon mustard
1 tablespoon lemon juice
1 tablespoon olive oil
2 garlic cloves, minced

Method

PLACE potatoes in a large saucepan. Cover with cold water and bring to the boil. Cook uncovered for about 15 minutes or until tender.

DRAIN potatoes and transfer to a large bowl.

COMBINE all dressing ingredients then pour over potatoes while still hot and mix well.

ADD the celery, peas, corn and capsicum to the potatoes. Stir gently to combine.

COOL in the fridge before serving.



Everyday Food

Recipe courtesy of the Country Kitchens 2026 Country of Study Collection - Samoa

