

OLIVYE SALAD (UKRAINIAN POTATO SALAD) (ОЛИВЬЕ САЛАТ)

Prep Time: 25 minutes **Chill Time:** 1 hour

Included in Box:

- 2 (15-oz) cans low sodium canned potatoes, drained, rinsed, chopped
- ½ cup canned no salt carrots, drained, rinsed, chopped
- ½ cup canned no salt peas, drained and rinsed
- 1 (4.5-oz) can chicken, drained and rinsed (optional)

Additional Ingredients Needed:

- 3 hard-boiled eggs, chopped
- 5 dill pickle spears, chopped
- 1 small onion (-½ c.), diced OR 1 T onion powder
- ½ cup mayonnaise

Directions:

1. Mix all chopped ingredients together in a large bowl.
2. Add mayo and toss everything to coat. Season with pepper or dried herbs (dill is great!)
3. Chill salad for at least 1 hour before serving.

Tip: Use half mayo and half plain yogurt to add more protein! Leave out the chicken for a vegetarian option.



Nutrition Facts*

Total Servings: 6
Serving Size: 1 cup
Calories: 290
Fat: 17 g
Sodium: 570 mg
Carbohydrates: 27 g
Fiber: 10 g
Protein: 15 g
Carbohydrate Servings: 2

**Nutrition facts include low sodium canned potatoes, no salt canned carrots, no salt canned peas, eggs, pickles, white onion, canned chicken, and mayonnaise.*