

Olivier Russian Salad

Classic Russian Olivier Salad with tender potatoes, carrots, peas, pickles, and creamy dressing. Perfect for celebrations and gatherings.

15	20	35	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Olivier Russian Salad

Ingredients

- 3 potato
- 2 carrot
- 1 cup pea
- 3.5 oz corn
- 1 cup pickled gherkins
- 0.5 cup mayonnaise
- 1 cup plain yogurt
- 1 tsp salt

Instructions

- 1 Cook the potatoes**

Fill a large pot with salted water and bring to a rolling boil over high heat. Add 3 whole potatoes and cook for 15-20 minutes until fork-tender but still holding their shape.
- 2 Drain the potatoes**

Drain the potatoes and let them cool completely to room temperature, about 30 minutes. Once cool, peel and dice into 1/2-inch cubes.
- 3 Cook the carrots**

Peel and dice 2 carrots into 1/2-inch cubes. Bring a pot of salted water to boil and cook the diced carrots for 6-8 minutes until tender when pierced with a fork.
- 4 Drain the carrots**

Drain the carrots and rinse with cold water to stop the cooking process. Let cool completely to room temperature.
- 5 Cook the peas**

Bring a small pot of salted water to boil. Add 1 cup peas and cook for 2-3 minutes until bright green and tender. Drain and rinse with cold water until completely cool.
- 6 Prepare remaining ingredients**

Drain 3.5 oz pickled vegetables and dice into small pieces. Drain 1/2 cup corn kernels if using canned.
- 7 Make the dressing**

In a small bowl, whisk together 1 cup mayonnaise until smooth and creamy.
- 8 Assemble the salad**

In a large mixing bowl, combine the cooled diced potatoes, carrots, peas, pickled vegetables, and corn. Add the mayonnaise and fold

gently until all ingredients are evenly coated.

- 9 Season with 1 teaspoon salt and black pepper to taste. Mix gently and refrigerate for at least 2 hours before serving to allow flavors to meld.

Tips

Dice all vegetables to uniform 1/2-inch cubes for the best texture and appearance - consistent sizing ensures even distribution in every bite.

Cook potatoes and carrots separately to prevent overcooking, as potatoes typically need less time than carrots to become tender.

Cool all boiled vegetables completely before adding the dressing to prevent the mayonnaise from separating or becoming oily.

Salt the diced vegetables lightly and let them sit for 15 minutes, then drain excess liquid before adding the dressing for better flavor penetration.

Use a gentle folding motion when mixing to keep the vegetables intact - aggressive stirring will turn your salad into mush.

Taste and adjust seasoning after the salad has chilled for at least an hour, as the flavors will have developed and you may need more salt or acidity.

Store leftover salad in an airtight container and give it a gentle stir before serving, as ingredients may settle during refrigeration.