

## SICILIAN POTATO SALAD

### Ingredients:

- 3 large potatoes
- 1 pint Cherry tomatoes (~1.5 cups)
- 1 large red onion
- 3 Tbsp red wine vinegar
- 1.5 Tbsp fresh basil
- 2 tsp. dry oregano
- ¼ Cup green olives (and/or black olives)
- 2 heaping tsp. capers
- Salt & Pepper to taste
- Extra Virgin olive oil

### Directions:

1. Place the potatoes in a large saucepan. Fill it with water until the potatoes are fully submerged. Season the water with salt and bring to the boil.
2. Cook the potatoes for 30-45 minutes until they are cooked all the way through but are still firm. If some of them are ready before others, take them out and set them aside until all of the potatoes are ready. Let them cool down on one side.
3. Peel and thinly slice the red onion into thin, round discs and add it to a bowl with a generous pinch of sea salt and the red wine vinegar. Use your hands to mix it together so that all the onions are coated with the salt and vinegar mixture. Leave this to one side to pickle.
4. Wash and cut the tomatoes in half and add them to the bowl with the onions along with the capers, olives, fresh basil and dry oregano, give it a good mix and let them marinate for about 10 minutes.
5. Peel the cooked potatoes and chop them into bite-sized pieces. Add them to the bowl as well along with a generous drizzle of good quality extra virgin olive oil and a good pinch of salt. Give it a good mix all together.

Recipe: [Ourcookingjourney.com](http://Ourcookingjourney.com)