



Moroccan Potato Salad

Serving:

6

Type:

pareve and vegan side dish

Author:

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Notes:

From NY Shuk: This potato salad is great addition to any party, especially as a side dish for a BBQ meal. Make sure to get cured black Moroccan olives; they are more salty and work great with the potatoes.

Ingredients:

4 medium peeled boiled potatoes

2 tbsp. Signature Harissa

2 tbsp. Preserved Lemon Paste

4 tbsp. olive oil

Garnish:

½ cup chopped black Moroccan olive

Handful chopped parsley/coriander

Directions:

Start by cutting the potatoes into bite size pieces.

Mix the Harissa, lemon paste and oil. Add more harissa and/or preserved lemon so the flavors are as salty/citrusy and spicy as you like.

Toss mixture together with the potatoes. Mix gently so the potatoes keep their shape intact. Taste to make sure all flavors are just right.

Sprinkle the salad with olives and herbs when serving.