

# Dad's Potato Salad



## What You'll Need:

6 large potatoes  
4 large tomatoes  
1 large red onion  
 $\frac{1}{3}$  cup capers  
 $\frac{1}{4}$  cup olive oil  
Salt and pepper  
Red pepper flakes

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## What You'll Do:

1. Peel your potatoes and cut into nice chunks. Drop into a pot of boiling salt water. Boil Potatoes until a knife can poke them without resistance (about 15-20 minutes).
2. Strain potatoes and let them cool, just barely. Meanwhile, slice your tomatoes into chunks about the same size as the potatoes.
3. Using a mandolin or a sharp knife, thinly slice your red onions. Set aside.
4. Measure out  $\frac{1}{3}$  cup of capers.
5. Now add the tomatoes, onions, and capers to a large mixing bowl, and top off with the cooled potato chunks. Add  $\frac{1}{4}$  cup olive oil to the bowl (or more if needed) along with salt, pepper, and red pepper flake. Give it a nice stir to combine.
6. Place bowl in the fridge and cool completely, letting the flavors deepen before serving. Stir again before serving and enjoy!
7. On another note, you can absolutely serve this warm, and it would be equally as delicious!