



## Ukrainian Dill Potatoes

Author: [Alexandra Shytsman](#) Prep Time: 5 mins Cook Time: 25 mins Total Time: 30 minutes Yield: 6 servings 1x

Category: Side Dish Method: Stovetop Cuisine: Ukrainian Diet: Vegan

### Description

Garlic dill potatoes are a Ukrainian cuisine staple – wildly delicious, easy to make, just 4 ingredients.

### Ingredients

- About 2 pounds new potatoes, scrubbed
- 2 teaspoons fine sea salt
- 1/2 cup finely chopped fresh dill (about 1 small bunch)
- 3 medium garlic cloves, crushed with a garlic press, grated on a Microplane, or finely minced
- 1/4 cup [unrefined sunflower oil](#)\* (see note below)

### Instructions

- 1 If your potatoes are about an inch in diameter, leave them whole; if they're larger, cut them into 1-inch chunks, making sure all the potatoes are roughly the same size (to ensure even cooking).
- 2 Place in a pot and add enough water to cover by about 2 inches. Season with salt, cover tightly with a lid, and bring to a boil. Then reduce the heat to low and simmer gently with the lid ajar until the potatoes can be pierced easily with a fork, 12 to 15 minutes, being careful not to overcook them.
- 3 Meanwhile, in a large mixing bowl, combine the dill, garlic, and oil.
- 4 Drain the potatoes and return to the pot. Let stand for a few minutes so they can dry a bit. Then add to the dill mixture and toss to combine. Taste and season with more salt, if needed. Serve immediately.

### Notes

- i You can find unrefined sunflower oil in Eastern European/Ukrainian markets or [online](#). If you can't find it, use a good quality extra virgin olive oil instead.

### Nutrition

**Serving Size:** 1/6 of the recipe **Calories:** 210

*Find it online:* <https://thenewbaguette.com/ukrainian-dill-potatoes/>

□