Papi's Balta Mišrain? (Olivje)

From: Irytas, papi Žygimantas

Never add fresh onions to this dish!

Total time	35 min
Yield	8 servings

Ingredients

- 500 g potatoes, boiled
- 200 g carrots, boiled
- 250 g canned green peas
- 300 g pickled cucumbers
- 4 eggs, boiled
- 50 g pickled capers
- 125 g mayo
- 20 g (1 bunch) of fresh dill, chopped (leave one branch for decoration)
- 2 pinches of salt
- pepper

Instructions

1. Boil potatoes and carrots. Ideally unpeeled. Once boiled let them cool, then peel them.
2. In parallel, boil the eggs. They should turn out hard. 7-10 mins should do the trick. Once boiled, cool them, then peel them.
3. Cut potatoes, carrots, cucumbers, eggs into small cubes. Use a wire grid slicer to make this step more efficient!
4. Add all ingredients into a bowl, mix well.
5. Decorate with a dill branch.

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