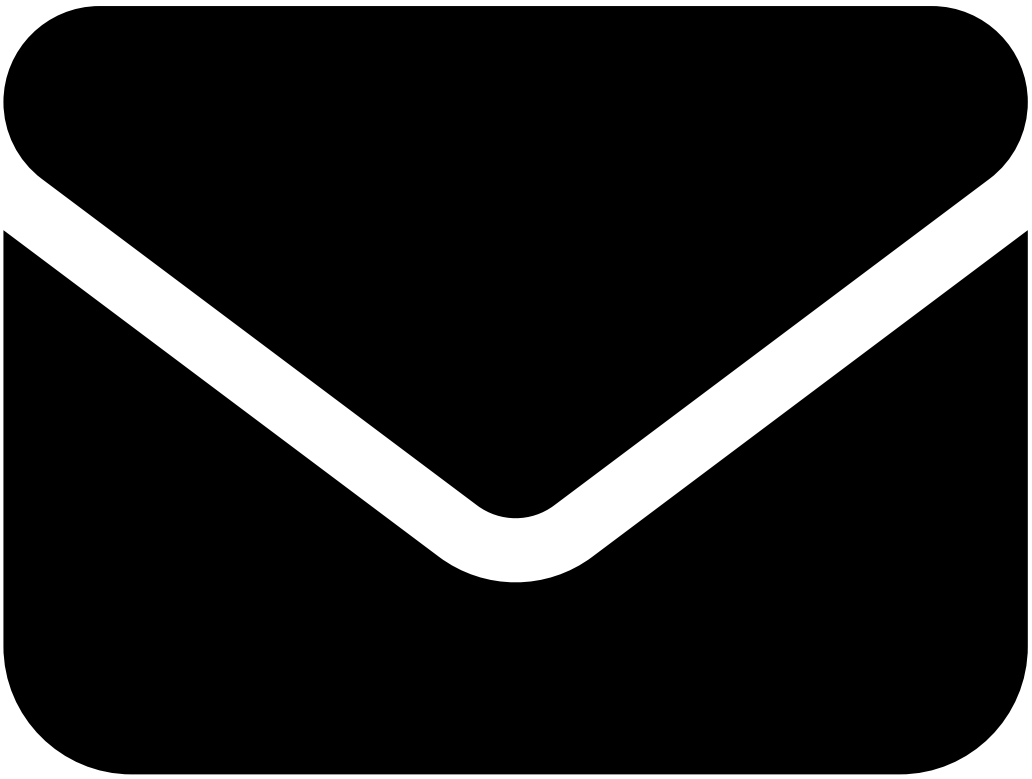
Easy Sicilian Potato Salad (No Mayo)

Sicilian Potato Salad (no mayo)

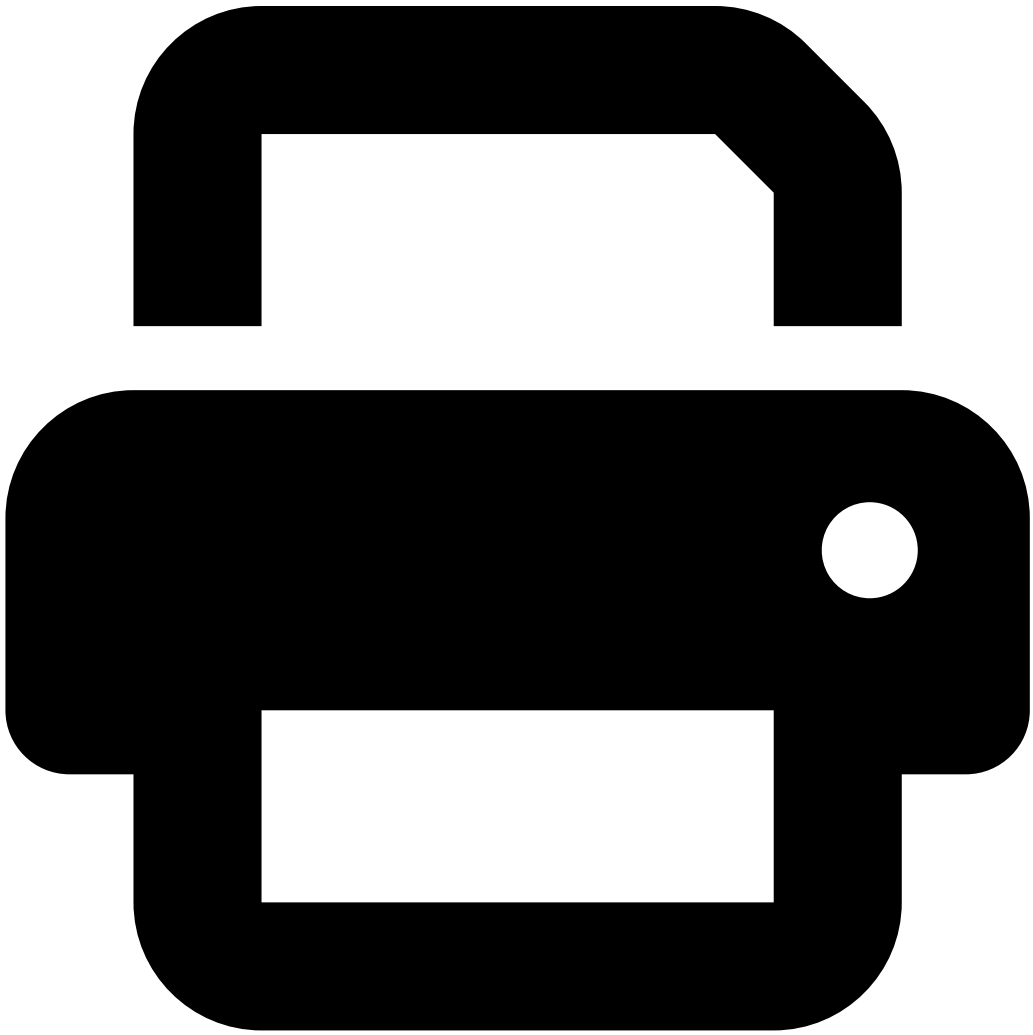
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Although I come from Tuscany, Sicilian potato salad was something I grew up eating at so many family gatherings and summer meals. Italian cooking has a beautiful way of traveling from one region to another, and dishes like this become part of family traditions no matter where you're from. This Sicilian potato salad is simple, rustic, and full of Mediterranean flavor – tender potatoes tossed with olive oil, capers, red onion, and fresh herbs instead of heavy mayonnaise. It's the kind of dish that always appeared on warm-weather tables alongside grilled meats, seafood, and plenty of crusty bread.

Unlike the creamy American versions, Sicilian potato salad is bright, rustic, and made for warm weather tables. Tender potatoes are tossed with olive oil, red onion, fresh herbs, capers, and a splash of vinegar for a salad that tastes even better after it sits awhile. It's the kind of dish you'd find at a summer gathering in Southern Italy – simple ingredients,

bold flavor, and no mayonnaise in sight.

This Sicilian potato salad is perfect alongside grilled meats, seafood, or tucked into an antipasto spread. The combination of briny capers, fresh parsley, and oregano gives it that unmistakable Mediterranean flavor while the potatoes soak up every bit of the dressing.

.

Things to know about this Easy Sicilian Potato Salad (No Mayo) recipe

Tips for the Best Potato Salad

- Use waxy potatoes like Yukon Golds for the best texture
- Dress the potatoes while warm for maximum flavor
- Let the salad rest before serving
- Use good-quality olive oil – it makes a big difference
- Add olives or anchovies for an even more Sicilian touch

Serving Suggestions

This salad pairs beautifully with grilled chicken, seafood, sausages, or roasted vegetables. It also makes a wonderful addition to an Italian-style picnic table with crusty bread and marinated vegetables.

Frequently Asked Questions

Can I make Sicilian potato salad ahead of time?

Yes. In fact, it tastes even better after a few hours in the refrigerator.

Does Sicilian potato salad contain mayonnaise?

Traditionally, no. Sicilian potato salad is olive oil-based with vinegar or lemon juice.

What potatoes work best?

Yukon Gold or red potatoes hold their shape well and have a creamy texture.

Final Thoughts

Sicilian potato salad is proof that the simplest ingredients often make the most memorable dishes. Fresh herbs, olive oil, tangy vinegar, and perfectly cooked potatoes come together in a salad that feels both comforting and refreshing — exactly the kind of food meant to be shared around a summer table.

If you try this Easy Sicilian Potato Salad (No Mayo), let me know how it turns out in the comments! I love seeing your versions.

For more simple Italian sides, check out my
 Roasted Potatoes
 Italian cold Pasta Salad

And if you're building a full meal, this pairs perfectly with my
 Italian Lemon Chicken

Full recipe is on the blog – don’t forget to save it for summer!

Easy Sicilian Potato Salad (No Mayo)



Easy Sicilian Potato Salad (No Mayo) is a light, authentic Italian side dish made with tender potatoes, olive oil, capers, and fresh herbs. Simple, flavorful, and perfect for summer gatherings, this traditional Mediterranean recipe is a fresh twist on classic potato salad.

- 2 lbs. Yukon Gold potatoes, cut into chunks
- 1 cup thinly sliced red onions
- 1/2 cup capers
- 1 cup cherry tomatoes cut in half
- 1 cup pitted kalamata olives (whole or sliced your preference)
- 1/3 cup chopped Italian parsley
- 1/3 cup torn fresh basil
- 1 Tbsp oregano fresh or dried
- 1 cup extra virgin olive oil
- 1/3 cup red wine vinegar
- salt and pepper to taste

1. Place the potatoes in a large pot and cover with cold salted water. Bring to a boil and cook until fork tender, about 12–15 minutes. Drain well.
2. While the potatoes cook, make the dressing directly in a large serving bowl. Add the olive oil, red wine vinegar, salt, black pepper, basil, capers, sliced red onion, parsley, and oregano. Stir everything together.
3. Add the warm potatoes to the bowl and gently toss until fully coated in the dressing.
4. Let the salad sit for at least 20 minutes before serving so the potatoes absorb all the flavors.

Side Dish
Italian
no mayo potato salad,, pasta, Italian, Salad, Sicilian potato salad, sidedish