



Tartar Sauce

Total: 40 min · Prep: 13 min · Cook: 27 min · 3 servings · Easy · Sauces & Dressings

Vegetarian

Gluten-Free

Dairy-Free

INGREDIENTS

150 g Mayonnaise

50 g Pickled cucumbers

20 g Capers

30 g Onion or shallot

1 pc Garlic

1 tbsp Lemon juice

1 tsp Dijon mustard

15 g Fresh herbs (parsley, dill)

to taste Salt and pepper

INSTRUCTIONS

- 1 Finely chop the pickled cucumbers, capers, onion, and garlic.
- 2 Chop the fresh herbs.
- 3 In a bowl, mix the mayonnaise with the chopped cucumbers, capers, onion, and garlic.
- 4 Add lemon juice and mustard, mix well.
- 5 Add the chopped herbs and mix again.
- 6 Season with salt and black pepper to taste.
- 7 Refrigerate the sauce for 15-20 minutes before serving to let it develop flavor.

Nutrition per serving: 378 kcal · Protein 1.5 g · Fat 34.0 g · Carbs 5.0 g · Fiber 0.6 g