

# Octopus salad

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🍴 Serves 4.

## Ingredients

1 kg of octopus clean (or 2 small)  
2 bay leaves  
1 small onion or shallot  
4 medium potatoes  
2 stalks celery  
green olives  
3 tablespoons white wine vinegar  
salt and extra virgin olive oil

## Method

Clean the octopus, put it in a saucepan with the bay leaves and whole onion, cover and cook until they become soft (about 20 minutes), then remove from pan and cool on a plate.

Boil the potatoes, peel and cut into cubes and put them in a bowl, add the octopus pieces and chopped celery stalks. Dress with extra virgin olive oil, vinegar and salt if necessary. I also added 2-3 tablespoons of cooking water of the octopus. Stir, cover and let stand in refrigerator 4-5 hours before serving.