

For lunch, Ellie and her high school friends like to go to Café Andre for his famous salad Olivier sandwich: “the chopped chicken-potato-egg-carrot-peas-and-pickles in rich lemony mayonnaise... Andre made the best sandwiches in all of Tehran,” Ellie says.

Salad Olivier

Makes 8 to 10 servings

- 1 cup mayonnaise
- 1 teaspoon salt plus pepper to taste
- Juice of 1 lemon or to taste
- 1 ½ cups diced cooked or rotisserie chicken breast
- 2 large russet potatoes, boiled, cooled, peeled and cut into ½-inch pieces
- ½ of a 20- to 24-ounce jar of crunchy dill pickles, cut into ½-inch pieces
- 4 hard-cooked eggs, cut into ½-inch pieces
- ½ of a 12- to 16-ounce bag of frozen peas and carrots, thawed



In a large bowl, mix the mayonnaise with salt, pepper and lemon juice. Add chicken, potatoes, pickles, eggs and peas and carrots. Mix well to combine all ingredients.

Serve on a platter and garnish with fresh herbs, olives or vegetables. Or, use as a sandwich filling, perhaps in small baguettes, as the girls ordered it at Café André.

Adapted from <https://beatseats.com/persian-salad-olivieh/>

Note: This is a relatively easy version of this popular Persian salad. For a more involved, but possibly more authentic, version, see author Marjan Kamali’s recipe at her [website](#).