

Ingredients

1 1/2 lbs small red potatoes	1 1/2 Tbsp apple cider vinegar
1 Tbsp olive oil	1/4 cup green onion, chopped
1 clove garlic, minced	1 Tbsp fresh parsley, chopped
1/8 tsp salt	1/4 red pepper, chopped
1/4 tsp pepper	
2 Tbsp + 2 tsp Dijon mustard	
1 Tbsp olive oil	

Instructions

Preheat oven to 450°F. Cube red potatoes leaving skins on. Toss potatoes with 1 T olive oil, garlic, salt and pepper. Bake for about 30 minutes or until potatoes are tender. Let cool in refrigerator.

To prepare dressing, combine Dijon mustard, 1 T olive oil and apple cider vinegar. Whisk until oil is incorporated. Set aside.

Bring cooled potatoes out and add green onion, parsley and red pepper. Add dressing and mix. Add salt and pepper to taste. Let sit for 30 minutes before serving for flavors to blend.

Nutrition Information Per Serving

Serving Size: 1/2 cup

Serves 6

Calories: 140

Fat: 5 gm

Sodium: 220 mg

Fiber: 2 gm

Carbohydrates: 22 gm

Protein: 2 gm