



## Potato Salad

Serves: 12 -1/2 cup servings

amount	unit	Ingredients:
3	lbs	small red potatoes
2	Tbsp	olive oil
1	clove	garlic, minced
0.25	tsp	salt
0.5	tsp	pepper
0.25	cup	Dijon mustard
2	Tbsp	olive oil
3	Tbsp	apple cider vinegar
0.5	cup	green onion, chopped
2	Tbsp	fresh parsley, chopped
0.5	each	red pepper, chopped

Preheat oven to 450 degrees

Cube red potatoes leaving skins on. Toss potatoes with 2 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, 2 T olive oil and apple cider vinegar. Wisk 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.

Nutritional Information:

Calories: 140; Carbohydrates: 22g; Fiber: 2g; Protein: 2g; Fat: 5g; Saturated Fat: <1g; Cholesterol: 0 mg; Sodium: 220mg