

Garlic Herb Potato Salad



6 servings

Prep Time: 15 min Cook Time: 0 min

2 lb. red potatoes, scrubbed, rinsed and diced
into bite-sized pieces

1 t. salt for boiling potatoes

1/4 c. olive oil

2 T. red wine vinegar

2 T. Dijon mustard

2 t. minced garlic

3/4 t. freshly ground black pepper

1/2 c. chopped parsley

1/2 c. chopped basil

2 T. chopped chives

salt to taste

Boil potatoes in salted water. Simmer until just fork tender. Drain potatoes and let cool slightly, about 10 minutes.

Whisk together dressing ingredients - olive oil through chives. Season with salt to taste. Toss potatoes gently with dressing. Serve warm or chilled.

Nutrition Facts per serving

Calories 266 , Protein 4 g, Carbohydrate 33 g, Total Fat 14 g, Saturated Fat 2 g, Fiber 4 g, Sugar 3 g, Sodium 373 mg



This recipe is provided by *Eat Well*, a healthy restaurant initiative supported by PartnerSHIP 4 Health in Otter Tail County. This recipe meets national nutrition standards for healthy eating.