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.