

Greek Potato Salad

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Servings: 4

SALAD

*1 1/2 pounds Boomer Gold
little potatoes*

*1 cup Kalamata olives,
pitted*

*1 medium red onion, thinly
sliced and roughly chopped*
*2 pints grape tomatoes,
halved*

1 English cucumber, diced
1 cup crumbled feta cheese

DRESSING

1/2 cup extra-virgin olive oil
*1/4 cup white wine (or white
balsamic) vinegar*

1 clove garlic

1 teaspoon dried oregano

1/2 teaspoon salt

1/4 teaspoon black pepper

Preparation Time: 10 minutes

Cook Time: 15 minutes

Add the potatoes to a pot and cover with water. Bring to a boil. Reduce the heat to a simmer. Cook until fork tender, about 15 minutes.

In a small bowl, whisk together the olive oil, white wine vinegar, garlic, oregano, salt and pepper.. Mix well. Reserve.

Once potatoes are cooled, cut in half. Add to a large bowl. Add the grape tomatoes and cucumbers. Add the Kalamata olives and onions. Add the dressing. Toss well.

Top with the feta cheese. Add a drizzle of extra-virgin olive oil to finish and a dusting of oregano.

Per Serving (excluding unknown items): 522 Calories; 51g Fat (86.2% calories from fat); 7g Protein; 11g Carbohydrate; 2g Dietary Fiber; 33mg Cholesterol; 1629mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 0 Fruit; 9 1/2 Fat.