Idaho Potato Salad Nicoise

Ken's Red Wind Vinegar Dressing www.recipes.IdahoPotato.com

5 pounds potatoes, peeled
3 medium red onions
2 red bell peppers
2 green bell peppers
2 yellow Holland peppers
6 medium tomatoes
1 bunch fresh basil
3 tablespoons thyme
3 tablespoons oregano
2 1/2 cups vinaigrette dressing salt (to taste)
pepper (to taste)

Boil and dice the potatoes into 1/2-inch cubes. Julienne the onions. Core, seed and julienne the peppers. Core and cut the tomatoes into one-inch cubes.

Wash the basil and leave whole. In a bowl, toss all of the ingredients with the thyme, oregano and dressing. (The potatoes will absorb flavors best when still hot.)

Add salt and pepper to taste.

Serve on your favorite greens. Suggested pairing: barbecued chicken.

This recipe was one of the winners in a contest sponsored by the Association for Dressings & Sauces and several partners, including the Idaho Potato Commission. Ingredient listing specified Ken's Red Wind Vinegar Dressing.

Per Serving (excluding unknown items): 2338 Calories; 9g Fat (3.1% calories from fat); 66g Protein; 531g Carbohydrate; 73g Dietary Fiber; 0mg Cholesterol; 236mg Sodium. Exchanges: 28 Grain(Starch); 19 Vegetable; 1/2

Side Dishes

Dar Camina Mutritional Analysis

| Calories (kcal): | 2338 | Vitamin B6 (mg): | 8.3mg |
|--------------------------------|-------|---------------------|--------|
| % Calories from Fat: | 3.1% | Vitamin B12 (mcg): | 0mcg |
| % Calories from Carbohydrates: | 86.2% | Thiamin B1 (mg): | 2.8mg |
| % Calories from Protein: | 10.7% | Riboflavin B2 (mg): | 1.3mg |
| Total Fat (g): | 9g | Folacin (mcg): | 673mcg |
| Saturated Fat (q): | 2g | Niacin (mg): | 43mg |
| (6) | | Caffeine (mg): | 0mg |
| Monounsaturated Fat (g): | 1g | Alcohol (kcal): | 0 |
| Polyunsaturated Fat (g): | 4g | % Pofuso | በ በ% |
| Cholesterol (mg): | 0mg | | |
| Carbohydrate (g): | 531g | Food Exchanges | |

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| Dietary Fiber (g): | 73g | Grain (Starch): | 28 |
|--------------------|------------|----------------------|-----|
| Protein (g): | 66g | Lean Meat: | 0 |
| Sodium (mg): | 236mg | Vegetable: | 19 |
| Potassium (mg): | 15915mg | Fruit: | 0 |
| Calcium (mg): | 799mg | Non-Fat Milk: | 0 |
| Iron (mg): | 46mg | Fat: | 1/2 |
| Zinc (mg): | 12mg | Other Carbohydrates: | 0 |
| Vitamin C (mg): | 1298mg | | |
| Vitamin A (i.u.): | 21295IU | | |
| Vitamin A (r.e.): | 2126 1/2RE | | |

Nutrition Facts

| Amount Per Serving | | | | |
|---|--|--|--|--|
| Calories 2338 | Calories from Fat: 73 | | | |
| | % Daily Values* | | | |
| Total Fat 9g Saturated Fat 2g Cholesterol 0mg Sodium 236mg Total Carbohydrates 531g Dietary Fiber 73g Protein 66g | 13% 9% 0% 10% 177% 291% | | | |
| Vitamin A Vitamin C Calcium Iron | 426% 2163% 80% 254% | | | |

^{*} Percent Daily Values are based on a 2000 calorie diet.