

Salad

Lemon Vinaigrette Potato Salad

Melanie Cloyd - Mullica Hill, NJ

Taste of Home Magazine - April/May 2012

Servings: 12

Preparation Time: 25 minutes

Cook time: 15 minutes

3 pounds red potatoes, cut into 1-inch cubes

1/2 cup olive oil

3 tablespoons lemon juice

2 tablespoons fresh basil, minced

2 tablespoons fresh parsley, minced

1 tablespoon red wine vinegar

1 teaspoon lemon peel, grated

3/4 teaspoon salt

1/2 teaspoon pepper

1 small onion, finely chopped

Place the potatoes in a large saucepan and cover with water. Bring to a boil. Reduce the heat. Cover and simmer for 10 to 15 minutes or until tender.

In a small bowl, whisk the oil, lemon juice, herbs, vinegar, lemon peel, salt and pepper.

Drain the potatoes. Place in a large bowl.

Add the onion. Drizzle with the vinaigrette. Toss to coat.

Serve warm or chill until serving.

Per Serving (excluding unknown items): 175 Calories; 9g Fat (45.9% calories from fat); 3g Protein; 22g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 141mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 0 Fruit; 2 Fat; 0 Other Carbohydrates.