
Spicy Purple Potato Salad

Summer Cookout Cookbook

Food Network Magazine - June 2021

2 pounds small purple potatoes

1 teaspoon white vinegar

juice of two limes

1 teaspoon ground cumin

1/2 teaspoon dried oregano

1/2 teaspoon paprika

1 cup yellow bell peppers, diced

1 jalapeno pepper, minced

1/3 cup chopped cilantro

1/4 cup olive oil

pinch salt

queso fresco (for topping)

In a saucepan, cook the potatoes, adding the vinegar to the water.

Halve the potatoes. Toss with the lime juice, cumin, oregano and paprika. Add the yellow peppers, jalapeno, cilantro, olive oil and salt. Toss to coat.

Top with queso fresco.

Per Serving (excluding unknown items): 537 Calories; 55g Fat (89.1% calories from fat); 2g Protein; 13g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 10mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Vegetable; 11 Fat; 0 Other Carbohydrates.