

# Warm Potato and Kielbasa Salad

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## Servings: 8

*2 pounds baby potatoes, halved*  
*Kosher salt*  
*1/4 cup extra-virgin olive oil*  
*12 ounces kielbasa, cut into 1/2-inch chunks*  
*1 large red onion, thickly sliced*  
*1/4 cup apple cider vinegar*  
*2 tablespoons whole-grain mustard*  
*freshly ground pepper*  
*4 stalks celery, chopped*  
*1/2 cup chopped fresh parsley*  
*1/4 cup chopped fresh dill*  
*1/2 cup celery leaves*

Place the potatoes in a large pot and cover with water by a few inches. Season with salt. Bring to a simmer and cook until tender, 8 to 10 minutes. Drain the potatoes.

Meanwhile, heat two tablespoons of olive oil in a large skillet over medium-high heat. Add the kielbasa and cook, tossing, until well browned, 3 to 4 minutes. Add the red onion and cook until just wilted but still crunchy, 1 to 2 minutes. Reduce the heat to low and whisk in the vinegar and mustard. Whisk in the remaining two tablespoons of olive oil until smooth. Season with 1/2 teaspoon of salt and a few grinds of pepper.

Transfer the hot potatoes to a large serving dish. Season the potatoes with one teaspoon of salt. Pour the kielbasa mixture on top and gently toss. Add the celery, celery leaves, parsley and dill. Toss.

Serve warm

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Per Serving (excluding unknown items): 205 Calories; 18g Fat (80.1% calories from fat); 6g Protein; 4g Carbohydrate; 1g Dietary Fiber; 28mg Cholesterol; 480mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 0 Fruit; 3 Fat.