CREAMY POTATO SALAD WITH FRESH HERBS

INGREDIENTS:
- 3 lbs baby red potatoes
- 3 tbsp unseasoned rice vinegar
- 3/4 cup mayonnaise
- 3 medium green onions, thinly sliced
- 1 celery stalk, cut into 1/3” cubes
- 1/4 cup fresh parsley, chopped
- 1/4 cup fresh basil, chopped
- 2 tbsp fresh dill, chopped
- 1 1/2 tsp finely grated lemon peel

PREPARATION:
1. Bring potatoes to boil in large pot of water. Reduce heat to medium-low and simmer until potatoes are tender, about 17 minutes. Drain; let stand until cool enough to handle, about 20 minutes.

2. Cut potatoes into 3/4-inch pieces. Place one layer of potatoes in large bowl; sprinkle with some of vinegar and salt and pepper. Continue layering potatoes with vinegar, salt, and pepper. Add all remaining ingredients; toss. Season with salt and pepper.

3. Serve and enjoy!

Recipe source:

Shop at your farmers market, make this recipe, share your photo. #MiFarmersMarkets
FOOD SAFETY TIPS

- When cooking potatoes, make sure they are cooked to 165°F.
- When transporting potato salad, be sure to use a cooler with plenty of ice to reduce the growth of bacteria.
- Make sure potato salad does not sit out, not chilled, for more than 2 hours.

Food safety tips provided by MSU Extension, https://www.canr.msu.edu/news/it_must_have_been_the_potato_salad

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