

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

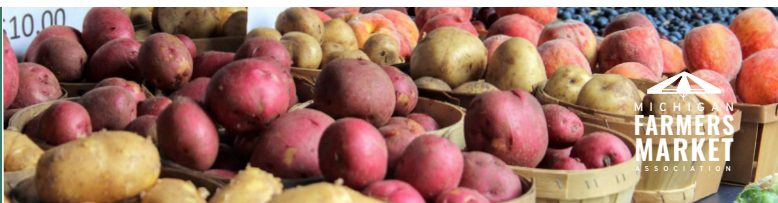
1 celery stalk, cut into 1/3" cubes

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:

<https://www.epicurious.com/recipes/food/views/creamy-potato-salad-with-lemon-and-fresh-herbs-238804>



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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

This recipe was provided by the Michigan Farmers Market Association. Development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development. For more recipes and program information, please visit mifma.org.

