



POTATO SALAD

EQUIPMENT:

MIXING BOWL
OVEN & BAKING SHEET
KNIFE & CUTTING BOARD

INGREDIENTS:

1 FL.OZ. OIL
1 LB. RED POTATOES
LARGE DICED
1 SM. DICED CELERY
2 MINCED GARLIC CLOVES

1 SMALL DICED RED ONION
2 CHPPD. HARD BOILED EGGS
3 OZ. SOUR CREAM
2 OZ. HHF ROASTED TOMATO
1 OZ. DIJON MUSTARD
1 FL.OZ. VINEGAR
SALT AND PEPPER

METHOD:

FIRST

PREHEAT YOUR OVEN TO 400 DEGREES. TOSS THE CUT POTATOES IN THE OIL AND SEASON WITH SALT AND PEPPER. ROAST IN THE OVEN FOR ABOUT 20-30 MINS OR UNTIL TENDER. TAKE OUT AND ALLOW TO COOL ON THE COUNTER.

SECOND

ONCE ALL OF THE VEGETABLES ARE DICED, TOSS ALL INGREDIENTS IN A LARGE BOWL AND SEASON ONCE AGAIN WITH SALT AND PEPPER. EVERYONE LIKES THEIR POTATO SALAD DIFFERENT SO TRY IT AND ADD MORE VINEGAR OR MUSTARD OF HHF ROASTED TOMATO PESTO IF YOU LIKE. SERVE AT ROOM TEMPERATURE OR ALLOW TO COOL IN THE FRIDGE FOR A FEW HOURS.