

COLORFUL POTATO SALAD WITHOUT MAYO

INGREDIENTS

- 1/2 lb Yukon potatoes (washed) (quartered)
- 3/4 lb Red potatoes (washed)(quartered)
- 1/2 lb Purple potatoes (washed) (quartered)
- 1 T White wine vinegar
- 1 T Kosher salt

- 1 can Hearts of Palm (14 oz) (sliced lengthwise)
- 1/2 C Piquillo peppers (drained) (sliced)
- 2 Scallions (green onions) (sliced)



DRESSING INGREDIENTS

- 2 T White wine vinegar (See Kosher choices below)
- 1 t Dijon mustard
- 1/4 t Sugar substitute
- 1/2 t Salt
- 1/4 t Black pepper
- 1/4 C Extra virgin olive oil

COOKING INSTRUCTIONS

- 1 Put the potatoes in a 5 qt pot with cold water, 1 T vinegar & 1 T salt & cover
- 2 Bring to a boil over a mediu-high heat & boil until tender (approximately 15 minutes)
- 3 Drain well & cool
- 4 Place potatoes, hearts of palm, peppers & scalliionsIn a deep wide bowl
- 5 Put all the dressing ingredients except the olive oil in a separate bowl
- 6 Add the olive oil slowly while continuously whisking & then add to potato mix & toss the salad

NOTE

- 1 If you prefer to use mayonaise, substitute Smart Beat mayonaise for the olive oil
- 2 You can substitute lemon juice or one of the vinegars pictured below instead of white wine vinegar

