

Potato Salad Vinaigrette

Blog, Salads

Cook Time: about 45 minutes **Servings:** Yield 8 to 10 servings **Source:** cooking.nytimes.com

INGREDIENTS

3 pounds red new potatoes
1/4 cup red wine vinegar
3 tablespoons whole grain Dijon mustard
1/2 cup olive oil
6 scallions, chopped
1/2 cup chopped parsley
1/4 cup chopped dill
Salt and pepper

DESCRIPTION

There's nothing complicated about this potato salad – it's really just boiled red potatoes tossed with a simple Dijon mustard vinaigrette and a generous smattering of scallions and fresh herbs – and that's the beauty of it. It's delicious served cold or at room temperature, and its flavor gets better as it sits, making it an ideal dish to bring to a potluck or a picnic.

DIRECTIONS

Place the potatoes in a large stockpot, and cover with water. Bring to a boil, and cook until the potatoes are tender, about 20 minutes. Drain and allow to cool. When cool, cut the potatoes in half.

Combine the vinegar and mustard in a large bowl. Slowly whisk in the olive oil.

Add the potatoes to the vinaigrette, and mix gently but thoroughly. Toss in the scallions, parsley and dill. Salt and pepper to taste.

NUTRITION

Calories: 261
Total Carbohydrates: 31 grams
Total Fat: 13 grams
Dietary fiber: 4 grams
Protein: 4 grams
Saturated fat: 1 gram
Sodium: 494 milligrams
Trans Fat: 0 grams



