

Dill Red-Skin Potato Salad

Prep: 10 min
Cook: 7 min
Serves: 4

Ingredients:

- 1 ½ pounds small red-skin potatoes, sliced into ¼-inch thick pieces
- 2 stalks celery, diced
- ⅓ cup extra-virgin olive oil
- 3 tablespoons chopped fresh dill
- 1 garlic clove, minced
- ½ teaspoon kosher salt

Directions:

1. Add the potatoes to a medium saucepan and cover with water. Bring to a boil and simmer for 5 to 7 minutes, until the potatoes are fork tender. Drain and rinse with cold water.
2. Transfer potatoes to a medium bowl and add celery.
3. Whisk together olive oil, dill, garlic and salt. Pour over potatoes and gently toss to combine. Serve immediately.



Nutrition Information

Serving size: 210g 4 servings Calories: 280

Amount per Serving	% Daily Value	
Total Fat	19g	24%
Saturated Fat	2.5g	13%
Trans Fat	0g	
Cholesterol	0mg	
Sodium	290mg	13%
Total Carbohydrate	28g	10%
Dietary Fiber	3g	11%
Total Sugars	2g	
Added Sugars	0g	
Protein	3g	
Vitamin D	0mcg	
Calcium	27mg	2%
Iron	1mg	6%
Potassium	832mg	20%