Lemon Vinaigrette Potato Salad with Blue Label Organic Herbs

Ingredients

- 3 pounds red potatoes, cut into cubes
- 1/2 cup olive oil
- 3 tablespoons lemon juice
- 2 tablespoons minced fresh basil
- 2 tablespoons minced fresh parsley
- 1 tablespoon red wine vinegar
- 1 teaspoon grated lemon peel
- ³⁄₄ teaspoon salt
- 1/2 teaspoon pepper
- 1 small onion, finely chopped

Directions

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Place potatoes in a large saucepan and cover with water.

Bring to a boil.

Reduce heat; cover and simmer for 10-15 minutes or until tender.

In a small bowl, whisk the oil, lemon juice, herbs, vinegar, lemon peel, salt and pepper.

Drain potatoes.

Place in a large bowl and add onion.

Drizzle with vinaigrette; toss to coat.

Serve warm or chill until serving.



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