



6 SERVINGS



60 MINUTES



337 CALS

Superb Summer Baby Red Potato Salad

SHANNON LLEWELLYN

Ingredients

- 5 cups sliced baby red potatoes
- 1 cup canned corn, drained
- 1 bunch green onions, sliced diagonally (including the white portions)
- 2 tsp. Dijon mustard
- 2 T. extra virgin olive oil
- 2 T. red wine vinegar
- 2 T. mayonnaise

Instructions



PREP: 1H 00M

COOK:

READY IN: 1H 00M

1. Whisk together the Dijon mustard, extra virgin olive oil, red wine vinegar and mayonnaise in a large bowl and chill in refrigerator.
2. Slice potatoes into evenly sized pieces and boil about 10 minutes, being careful not to overcook. Drain and let cool.
3. Add potatoes and corn to chilled dressing. Toss lightly, season with salt and pepper and garnish with sliced green onions. Chill for another 30 minutes before serving.