

Recipe Name **French Potato Salad – serves 8**

- Ingredients**
- 2 lbs. small red potatoes (substitute small yellow)
 - ¼ cup dry white wine
 - 2 cloves minced garlic
 - 3 Tbsp. champagne vinegar
 - ½ Tbsp. Dijon mustard
 - 2 tsp. kosher salt
 - ¾ tsp. freshly ground black pepper
 - 10 Tbsp. extra virgin olive oil
 - 3 scallions, minced (about a ½ cup)
 - 4-6 Tbsp. fresh herbs (dill, parsley, basil, or tarragon), chopped

Directions

1. Drop the potatoes into a large pot of boiling salted water and cook for 20-30 minutes, until they are fork tender. Drain in a colander and allow to cool slightly until you can handle them.

Nutrition Facts

Servings: 8

Amount per serving

Calories **241**

% Daily Value*

Total Fat 17.7g **23%**

Saturated Fat 2.5g **13%**

Cholesterol 0mg **0%**

Sodium 601mg **26%**

Total Carbohydrate 19.1g **7%**

Dietary Fiber 2.2g **8%**

Total Sugars 1.4g

Protein 2.4g

Vitamin D 0mcg **0%**

Calcium 20mg **2%**

Iron 1mg **6%**

Potassium 550mg **12%**

*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.

Recipe analyzed by **verywell**

2. While potatoes are cooking prepare the vinaigrette: combine the vinegar, garlic, mustard, ½ tsp. salt and ¼ tsp. pepper in a small bowl and slowly whisk in the olive oil allowing it to emulsify. Set aside.

3. While still warm, cut the potatoes into slices or quarters and place in a large bowl. Toss with the white wine and allow this to soak into potatoes before going on.

4. Add the vinaigrette to the potatoes. Add fresh herbs. Add 1 ½ tsp. salt and ½ tsp. pepper and toss everything until well combined. Serve warm or at room temperature.