

GERMAN POTATO SALAD WITH DILL

Chef Vince of D'Avolio

RECIPE MAKES: 8 SERVINGS

INGREDIENTS

- ♥ 2 lb small potatoes, halved
- ♥ ¼ C *D'Avolio Dill Extra Virgin Olive Oil*
- ♥ ½ onion, chopped
- ♥ ¼ C apple cider vinegar
- ♥ 4 scallions, sliced

NUTRITION INFO

Nutrition Facts	
servings per container	
Serving size	(145g)
Amount per serving	
Calories	150
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 21g	8%
Dietary Fiber 3g	11%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 3g	

PREPARATION

1. Cook, stirring often, until soft, about 5 minutes. Remove from heat and mix in 1/4 cup apple cider vinegar.
2. Add to potatoes along with 4 sliced scallions, 2 tablespoons chopped fresh dill, and 1 teaspoon toasted caraway seeds and toss, crushing potatoes slightly.
3. Season with salt and pepper.
4. Enjoy!

Healthy Options

