

FINGERLING POTATO SALAD

Yield: 4 Servings (1 cup)



TOTAL TIME: 1 hour 10 minutes

INGREDIENTS

- 1 lb. fingerling potatoes
- ½ cup chicken culinary stock
- 3 Tbsp. rice wine vinegar
- ⅓ cup vegetable oil
- 2 tsp. traditional Dijon mustard
- 1 pkg. (0.25 oz.) chives, minced

PREPARATION

1. Place potatoes in stockpot with enough salted water to cover. Simmer (don't boil) on medium about 20 min. until potatoes are fork-tender. Drain. Cool potatoes just enough to handle comfortably.
2. Slice cooled potatoes in ¼-inch rounds. Place in serving bowl; set aside.
3. Heat chicken stock to a simmer on medium in small saucepan. Whisk in vinegar, oil and mustard. Simmer, stirring, until heated through.
4. Add stock mixture to potatoes in bowl; gently toss. Season to taste with salt and pepper; add chives and stir gently to combine. Let rest 15 min.; serve.

NUTRITION

Per serving: Calories: 270; Fat: 18 g (3 g saturated fat); Cholesterol: 0 mg; Carbohydrates: 18 g; Fiber 2 g; Protein: 3 g; Sodium: 300 mg.

Recipe courtesy of Wegmans