

Rainbow Potato Salad



*4 servings

Ingredients:

- 3 large potatoes (we used purple, red skin, and yukon)
- 1 large onion
- ¼ c of olive oil
- 3 tbsp of vinegar (apple cider, balsamic, red wine)
- 1 clove of garlic (minced)
- 2 tbsp of sugar
- ½ tsp of salt and pepper
- 2 tbsp of fresh chopped parsley (optional)

Directions:

1. Peel potatoes and put them in in a medium saucepan. Add water to cover and tsp of salt. Bring water to boil over high heat.
2. Cover and reduce heat to medium-low. Continue cooking until potatoes are fork tender (est 20 mins)
3. Drain potatoes and cool completely. Slice cooled potatoes into chunks and put them in a bowl.
4. Peel the onion and dice. Add to the bowl with potatoes.
5. In a separate small bowl, whisk together olive oil, vinegar, garlic, chopped parsley, sugar, salt and pepper.
6. Pour the dressing mixture over the potatoes and onions and toss to combine.
7. Refrigerate until serving. The flavor is best after a day or two. Enjoy for a week!

*This recipe is mayo free so it does not contain any egg

Source:

<https://www.thespruceeats.com/old-fashioned-potato-salad-3059757>



Rainbow Potato Salad



*4 servings

Ingredients:

- 3 large potatoes (we used purple, red skin, and yukon)
- 1 large onion
- ¼ c of olive oil
- 3 tbsp of vinegar (apple cider, balsamic, red wine)
- 1 clove of garlic (minced)
- 2 tbsp of sugar
- ½ tsp of salt and pepper
- 2 tbsp of fresh chopped parsley (optional)

Directions:

8. Peel potatoes and put them in in a medium saucepan. Add water to cover and tsp of salt. Bring water to boil over high heat.
9. Cover and reduce heat to medium-low. Continue cooking until potatoes are fork tender (est 20 mins)
10. Drain potatoes and cool completely. Slice cooled potatoes into chunks and put them in a bowl.
11. Peel the onion and dice. Add to the bowl with potatoes.
12. In a separate small bowl, whisk together olive oil, vinegar, garlic, chopped parsley, sugar, salt and pepper.
13. Pour the dressing mixture over the potatoes and onions and toss to combine.
14. Refrigerate until serving. The flavor is best after a day or two. Enjoy for a week!

*This recipe is mayo free so it does not contain any egg

Source:

<https://www.thespruceeats.com/old-fashioned-potato-salad-3059757>

