

Mustard Dill Potato Salad

This simple potato salad is packed with fresh dill and Dijon mustard. With the bold flavors there is no need for mayo in this recipe. This creamy and crunchy salad makes the perfect side dish!

Ingredients

- 2 ½ pound red potatoes, quartered
- 3-4 celery ribs (2 cups), diced
- 10-12 small radishes (1 ½ cups), sliced
- ¼ red onion (½ cup), diced

For the dressing:

- 1 cup (loosely packed) fresh dill, finely chopped
- ½ cup (loosely packed) fresh parsley, finely chopped
- ¾ cup extra virgin olive oil
- ¼ cup red wine vinegar
- 1-2 tablespoons Dijon mustard
- 2 garlic cloves, minced
- Salt and pepper to taste

Directions

- Boil potatoes in salted water until the potatoes are fork-tender, about 10-15 minutes. Drain and place the potatoes in a large serving bowl. Top with celery radishes and red onions. Set aside.
- Place the dressing ingredients in a mason jar, seal with the lid and shake the jar until the ingredients are well combined. Alternatively, you can whisk together the ingredients in a medium bowl (dressing will be thick). Taste and adjust to flavor preferences.
- Pour the dressing over the potato salad. Gently toss to combine, making surer the potatoes are evenly coated with the dressing.
- Season with additional salt and pepper to taste. Sever immediately or cover and refrigerate until ready to serve.



Nutrition Facts	
Serving Size: 1/2 cup (0.0g)	
Servings Per Container: 16	
Amount Per Serving	
Calories 150	Calories from Fat 100
% Daily Value*	
Total Fat 11g	17%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	8%
Total Carbohydrate 13g	4%
Dietary Fiber 2g	8%
Sugars 2g	
Protein 2g	
Vitamin A 6%	Vitamin C 20%
Calcium 2%	Iron 4%