

Not-So-Traditional Potato Salad

A new twist on an old classic.



INGREDIENTS:

2 pounds small waxy potatoes, halved

Salt

1/4 cup olive oil

1 small red onion, thinly sliced

1/4 cup apple cider vinegar

1 tablespoon whole grain mustard

1 teaspoon Old Bay seasoning

1 teaspoon black pepper

Pinch of cayenne pepper

2 cups kettle-cooked potato chips

1/4 cup coarsely chopped parsley

3 tablespoons finely chopped chives

DIRECTIONS:

1. Place potatoes in a large pot and pour in cold water to cover; season with salt.
2. Bring to a boil; reduce heat and simmer until tender, 15-18 minutes. Drain and return to pot to dry out; let cool.
3. Heat 1/4 cup oil in a skillet over medium-high heat. Add onion, season with salt and cook until soft.
4. Transfer onion to a large bowl. Stir in ACV, mustard, Old Bay, black pepper and cayenne.
5. Add potatoes, potato chips, parsley and chives to vinaigrette and toss to combine. Taste and season with salt and black pepper if needed; drizzle with more oil.

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