



**HERBED  
POTATO SALAD**  
Yield: 5 Servings



<b>Nutrition Facts</b>	
1 serving per container	
<b>Serving size</b>	<b>7.5 oz. (212 g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>250</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 12g	<b>15%</b>
Saturated Fat 2g	<b>10%</b>
<i>Trans Fat</i> 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 410mg	<b>20%</b>
<b>Total Carbohydrate</b> 33g	<b>10%</b>
Dietary Fiber 4g	<b>15%</b>
Total Sugars 2g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 4g	
Vitamin D 0mcg	0%
Calcium 37mg	2%
Iron 2mg	10%
Potassium 824mg	20%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

**Ingredients**

- 2 lbs Potatoes Yukon Gold
- ¼ cup Olive Oil Blend
- 2 tbsp Red Wine Vinegar
- 2 tbsp Lemon Juice
- ¼ tsp Lemon Peel Zest
- 1 tbsp Dijon Mustard
- 1 oz Green Onions
- ¼ cup Fresh Italian Parsley
- 2 tbsp Fresh Mint
- 2 tbsp Fresh Dill Weed
- ¾ tsp Kosher Salt
- 1 tsp Table Grind Black Pepper

**Procedures**

1. Wearing a cut glove, prepare ingredients according to prep technique.
2. Prepare sub recipes as needed.
3. Place halved potatoes in perforated hotel pans in steamer. Cook for 13-15 minutes, until tender. Remove from steamer and chill to 40°F CCP, or below.
4. Prepare the dressing; In a bowl, combine canola oil, red wine vinegar, lemon juice, lemon zest, Dijon mustard, kosher salt and black pepper. Set aside.
5. In large lexan or bowl, combine green onion, parsley, mint, dill, cooked potatoes, and dressing mixture, until ingredients are mixed well.
6. Store at 40°F CCP or below until ready for service.
7. Serve on appropriate plate using 1 cup/ 7.5 oz. portion.