

Red, White, and Blue Potato Salad

YIELD

6 servings (serving size: 1 cup)

Ingredients

2 cups fingerling potatoes, halved lengthwise (about 10 ounces)

2 cups small red potatoes, quartered (about 10 ounces)

2 cups small blue potatoes, halved lengthwise (about 10 ounces)

¼ cup finely chopped red onion

2 tablespoons chopped fresh parsley

1 tablespoon chopped fresh dill

1 tablespoon chopped fresh chives

3 hard-cooked large eggs, finely chopped

¼ cup red wine vinegar

2 tablespoons olive oil

1 ¼ teaspoons salt

2 teaspoons Dijon mustard

½ teaspoon freshly ground black pepper

1 garlic clove, minced

How to Make It

- 1 Place fingerling and red potatoes in a saucepan; cover with water. Bring to a boil. Reduce heat; simmer 15 minutes or until tender. Drain; cool slightly. Place potatoes in a large bowl.
- 2 Place blue potatoes in a saucepan; cover with water. Bring to a boil. Reduce heat; simmer 10 minutes or until tender. Drain; cool slightly. Add blue potatoes, onion, parsley, dill, chives, and eggs to bowl; toss gently.
- 3 Combine vinegar and remaining ingredients. Pour over potato mixture; toss gently to combine. Serve warm, at room temperature, or chilled.