



Super Simple Potato Salad (Whole30 & Paleo)



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Potato Salad is one of my favorite Summer foods, but it tends to get pretty fattening after adding the mayonnaise, bacon, eggs, etc. This Super Simple Potato Salad ditches all those ingredients but still packs a lot of punch! The potatoes absorb the red wine vinaigrette so nicely, each bite had its own little burst of flavor! I made this last week as a side dish to go with my Turk-ini Lasagna, but you could totally just mix a protein in and have it as a meal! My boyfriend Jimmy typically doesn't like potato salads and he couldn't get enough of this one! Hopefully you enjoy it as much as we did!

INGREDIENTS:

- 10 Red Bliss Potatoes, quartered
- 4 Green Onions, sliced thin
- 1/4 Cup Olive Oil
- 2 Tbsp Red Wine Vinegar
- 2 Tbsp Water
- 1 tsp Italian Seasoning Blend
- 1 tsp Garlic Powder
- 1 tsp Salt
- 1/2 tsp Pepper
- Additional Salt & Pepper to taste

INSTRUCTIONS:

1. Place potatoes in a large pot of water. Turn your stove in medium/high heat and bring to a boil.
2. Once boiling, reduce heat to medium and cook for another 10-12 minutes.
3. While potatoes are cooking, in a small bowl, whisk together your Olive Oil, Red Wine Vinegar, and Water. Next whisk in all of your spices until everything is combined.
4. Once potatoes are done, drain them using a colander and allow to cool for 5-10 minutes. Toss in your vinaigrette and green onions using a rubber spatula and Enjoy! You can serve this side dish warm or cold!

MAKES 6-8 SERVINGS

