



SIMPLE, FRESH POTATO SALAD

Servings: 4
Time: 30 minutes

1 1/2 pounds red potatoes, cut into large cubes
3 Tbs. olive oil
2 Tbs. champagne vinegar
1/4 Cup red onion, very finely diced
1/4 Cup basil, chiffonaded (cut into thin horizontal strips)
Salt
Freshly ground pepper

In a saucepan, cover potatoes with water. Salt water generously. Bring to a boil over high heat, reduce heat to simmer and cook until potatoes are tender, about 15 minutes. Drain cooking water. While potatoes are still warm, gently stir in olive oil, champagne vinegar, and salt and pepper to taste. When potatoes are cool,

stir in onion and basil. Adjust seasonings with salt and pepper.

From: Pioneer Organics, Seattle

FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS
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This recipe is being suggested as a great method for preparing Puget Sound Fresh ingredients. Please follow safe food-handling practices and check for possible food allergies before preparing and serving any food item.