

No Mayo Potato Salad with Herbs

No Mayo Herbed Potato Salad

Adapted from foodiecrush.com, Serves 8, 6 FSP per serving

- 1 Tbsp kosher salt
 - 3 lbs small red potatoes
 - 5 Tbsp white wine vinegar, divided
 - 1/4 cup extra virgin olive oil
 - 2 tsp dijon mustard
 - 1 tsp kosher salt
 - 1/2 tsp black pepper
 - 1/2 small red onion, chopped
 - 2 Tbsp each minced fresh dill, fresh basil, and Italian flat leaf parsley
1. Put the potatoes in a medium saucepan and cover with cold water. Bring to a boil over high heat by about 2 inches. Bring to a boil over high heat, add 1 Tbsp of kosher salt and cook the potatoes until tender, about 15-20 minutes or until fork tender. Drain well. As soon as the potatoes are cool enough to handle, cut them in half and place them in a large mixing bowl. While the potatoes are still hot, sprinkle them with 3 Tbsp of the vinegar and let cool to absorb the vinegar
 2. In a small bowl, whisk the olive oil, remaining 2 Tbsp of vinegar, Dijon mustard, 1 tsp. kosher salt and pepper.

3. Drizzle the dressing over the potato mixture and gently toss. Add the onion and minced herbs and toss again. Season with more salt and pepper to taste. Serve warm, at room temperature or chilled. Keeps in refrigerator for 3-4 days.

This potato salad gets ever better the second or third day after it's made. To freshen it up as the days go by, add more fresh herbs if you desire