

Fried Potato Salad

Leann Stallard - Dryden, VA

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Servings: 10

*8 medium (8 cups)
potatoes, peeled and cut
into 1/4-inch pieces
3 tablespoons applewood
seasoning rub
1/2 cup canola oil
1 small onion, finely
chopped
1 small green pepper, finely
chopped
2 cups Miracle Whip®
4 hard-boiled large eggs,
chopped
1 teaspoon salt
1/2 teaspoon pepper*

Preparation Time: 30 minutes

Cook Time: 15 minutes

Sprinkle the potatoes with applewood seasoning.

In a large skillet, heat the oil over medium heat. Add the potatoes in batches. Cook, stirring frequently, until the potatoes are tender, 15 to 20 minutes. Cool completely. Transfer to a large bowl.

Add the onion, green pepper, Miracle Whip, eggs, salt and pepper. Gently toss to coat.

Refrigerate until serving.

TIP

Applewood seasoning adds sweetness, heat and a little smokiness to this fun version of potato salad.

Per Serving (excluding unknown items): 405 Calories; 33g Fat (72.9% calories from fat); 2g Protein; 26g Carbohydrate; 2g Dietary Fiber; 16mg Cholesterol; 524mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Vegetable; 6 1/2 Fat; 1/2 Other Carbohydrates.