

Mediterranean Sun-Kissed Savory Potato Salad

Family Circle Magazine - May 2012

Servings: 8

Preparation Time: 10 minutes

Cook time: 12 minutes

3 pounds Yukon Gold potatoes OR potato type of your choice (russet, red, white, fingerling or purple/blue gems)

4 sun-dried tomatoes

1/4 cup feta cheese, crumbled

5 cups spinach or lettuce of your choice

2 tablespoons balsamic vinegar

1/4 cup olive oil

1 teaspoon salt (to taste)

1 teaspoon pepper (to taste)

Place the potatoes in a saucepan. Cover with water to two inches above the potatoes. Bring to a boil. Reduce the heat and simmer for 20 minutes or until tender. Drain.

(Alternative cooking method). Place the potatoes in a large microwave-safe bowl and cover. Microwave on HIGH for 10 to 12 minutes or until the potatoes are tender. Refrigerate until cool.

Cut the potatoes into quarters. Place the potatoes in a large bowl.

Add the feta cheese, sun-dried tomatoes and spinach/lettuce.

In a bowl, combine the balsamic vinegar, olive oil, salt and pepper. Mix well.

Add the dressing to the salad mix.

Per Serving (excluding unknown items): 75 Calories; 8g Fat (90.7% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 4mg Cholesterol; 73mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 1/2 Fat.