

Making? Serving? Storing?



Go to your best source for

ALL THINGS POTATO SALADS



Just scan this code for the lowdown on all things potato salads!

ITALIAN IDAHO[®] POTATO SALAD

YIELDS 6 SERVINGS

DRESSING INGREDIENTS

- ¼ cup white wine vinegar
- 1 tablespoon each fresh oregano and chopped basil leaves (or ½ teaspoon each of dried oregano and basil)
- 1-2 cloves garlic, minced
- ¼ cup olive or walnut oil
- Salt and pepper to taste

SALAD INGREDIENTS

- 6 medium-sized Idaho[®] potatoes, well scrubbed
- ¼ cup balsamic vinegar
- ¼ cup chicken or vegetable broth
- 1½ cups sliced fennel
- 1 cup sliced red onion (soaked in cold water)
- ¼ cup pitted, oil-cured black or green olives
- ¼ pound hot Italian turkey sausage, cooked and sliced thinly
- 6 cups washed arugula or field greens

DIRECTIONS

1. In a small mixing bowl, combine dressing ingredients and set aside.
2. Chop potatoes into 1-inch cubes.
3. In a large pot of boiling water, boil potatoes until tender, about 7-9 minutes.
4. Drain potatoes well. Transfer potatoes to a large mixing bowl.
5. Combine balsamic vinegar and broth in a cup; drizzle over potatoes.
6. Add fennel, sliced red onion, olives and cooked sausage to the bowl; stir to combine.
7. Pour dressing over mixture and stir gently to coat all ingredients with dressing.
8. Serve salad over greens.



IDAHO POTATO COMMISSION
www.idahopotato.com

Scan this code for more information about all things potato salad and other delicious Idaho[®] potato recipes go to recipes.idahopotato.com/idaho-potato-salad

