



## Honey Mustard Red Potato Salad

Brittany Allyn

Serves 16

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### Ingredients:

3 lbs. Baby Red Potatoes, unpeeled  
½ tsp Sea Salt  
2 Scallions minced, plus additional for garnish  
1 cup finely diced Celery  
½ cup diced Red Onion  
1 medium Carrot grated

### Dressing:

¼ cup Red Wine Vinegar  
2 TBSP Honey  
2 TBSP Dijon Mustard  
2 tsp minced fresh Thyme  
1 tsp Sea Salt  
½ tsp freshly cracked Black Pepper  
½ cup Extra Virgin Olive Oil

### Directions:

Place potatoes and ½ tsp salt in a deep pot, add water to cover. Bring to a boil. Reduce heat, cook uncovered, until potatoes are tender, 10 – 12 minutes. Drain and cool completely.

Meanwhile, combine minced scallions, celery, red onion and carrot. Whisk together the vinegar, honey, Dijon mustard, and seasonings. Gradually whisk in olive oil until blended.

Cut cooled potatoes into 1-inch pieces, preserving as much peel as possible. Combine potatoes with scallion mixture. Dress just before serving by drizzling the dressing over the top and tossing to coat. Garnish with additional sliced scallions.

