

Party Potato Salad



THIS PARTY POTATO SALAD IS AN EXCELLENT SIDE DISH ON ALMOST ANY LUNCH TRAY!

MAKES 25 SERVINGS

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INGREDIENTS

Red potatoes 8 lbs 12 oz*
Oil, canola ¼ c
Spice, salt 1 tsp
Mayonnaise, regular 1 c
Yogurt, Greek, plain, nonfat ½ c
Juice, lemon ¼ c
Spice, black pepper ½ tsp
Spice, garlic, granulated ½ tsp
Cheese, Cheddar, shredded ½ c
Celery, sticks, precut, small dice, EP ½ c
Onions, green, chopped, EP ½ c

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DIRECTIONS

1. Preheat oven to 350° F. Spray full size sheet pan with pan release. Scrub potatoes under running water.
2. Dice potatoes into large, 1-inch cubes. Note: Fresh, precut red potatoes may be substituted for whole. In a large container, toss diced red potatoes in canola oil and salt until coated.
3. Place potatoes on a sheet pan and bake at 350° F until tender, approximately 30–35 minutes until golden brown.
4. In a large mixing bowl, combine mayonnaise, yogurt, lemon juice, black pepper, and garlic. Mix well. Add cheese, celery, and onions to mayonnaise mixture. Toss to combine. When potatoes are properly cooled, add to mayonnaise mixture and gently toss to coat well, leaving potatoes chunky. Note: Crispy cooked bacon may be added for additional flavor (~ 6 oz).
5. Transfer to steamtable pan or pre-portion for service. Serve using no. 8 disher.

Nutritional Analysis per serving: 1/50th of Salad
Calories 238 Fat 11g, Cholesterol 9 mg, Sodium 176 mg,
Carbohydrate 32g, Fiber 3g, Protein 5g