

3 Pepper Potato Salad

640 x 400

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Perfect for picnics and barbecues!

Timing

Prep time
15 mins

Total time
25 mins

Skill level
Easy

What You'll Need

Potato Salad

- 2 medium Yukon Gold potatoes, cut into 1-inch pieces (do not peel)
- 1 yellow Red Sun Farms pepper, seeded and cut into 1-inch pieces
- 1 red Red Sun Farms pepper, seeded and cut into 1-inch pieces
- 1 orange Red Sun Farms pepper, seeded and cut into 1-inch pieces

- > 1 stalk celery, chopped
- > ½ cup red onion slices

Dressing

- > 4 tbsp olive oil
- > 1 ½ tbsp apple cider vinegar
- > 1 tsp mustard
- > 4 tbsp full fat yogurt
- > 2 tsp honey
- > 3 tbsp chopped fresh parsley or dill
- > Sea salt and pepper to taste

Directions

1. Put the potatoes in the top part of a double boiler or a pot with a colander. Put at least 2 inches of hot water in the bottom of the double boiler or the pot. Cover the top part with a lid. Steam the potatoes for 5 minutes.
2. Add the peppers and steam for another 4 minutes.
3. Remove the top part from the stove and run the potatoes and peppers under cold water. Drain and place in a bowl.
4. Add the celery and onions.
5. Put all the ingredients for the dressing in a jar or measuring cup, including some sea salt and pepper. Mix well. Add to the salad and toss. Taste and season with more sea salt and pepper if needed.
6. Place in the refrigerator for at least 2 hours.

Tip: Make the night before for the best flavor. Tastes best when the dressing has had time to be absorbed a bit into the potatoes.

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