

Curried Potato Salad

SKILL


MAKES
6 - 8 Servings

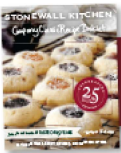
Ingredients

- 3 pounds small red potatoes, scrubbed
- 1 teaspoon Stonewall Kitchen Roasted Garlic Oil
- 1/2 cup plain low fat yogurt
- 4 Tablespoons Stonewall Kitchen Maine Maple Champagne Mustard
- 2 Tablespoons mayonnaise
- 1 1/2 Tablespoons curry powder
- Freshly ground black pepper to taste
- 1 cup frozen petite peas, defrosted
- 1/3 cup cilantro, chopped
- 1/3 cup slivered almonds, toasted
- Generous teaspoon apple cider vinegar
- Salt to taste



Directions

1. Boil potatoes in salted water until just tender when pierced with a sharp knife. Begin testing around 8 or 9 minutes. Drain and let cool until you can cut them into cubes or slices. Put in a large bowl and toss with Roasted Garlic Oil.
2. Stir together yogurt, Maine Maple Champagne Mustard, mayonnaise, curry powder and black pepper in a small bowl.
3. Add peas, cilantro and slivered almonds to potatoes. Toss gently to combine.
4. Pour on yogurt mixture, mix well and season with salt, pepper and vinegar. Toss again and serve at once or chill and serve when desired.



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