



## Potato Salad

NEW

Cubed red skinned potatoes dressed in creamy mustard sauce

### INGREDIENTS

2.5 lbs Lamb Weston® 5/8" IQF Red Skin Cubes (J75)

1 cup Mayonnaise

¼ cup Dijon

¼ cup Yellow mustard

¼ cup Stone ground mustard

2 tbsp Apple cider vinegar

½ cup Green onions, chopped

1 tbsp Thyme

Salt and Pepper to taste

### DIRECTIONS

1. Cook potatoes to manufacturer's specifications. Then cool thoroughly.
2. Whisk together mayonnaise, mustard, vinegar until smooth.
3. Add herbs, salt and pepper and mix again.
4. Gently mix sauce with potatoes until the potatoes are well covered.

### Yield

2.5 lbs