

Grilled Potato Salad



**GREATER
CHICAGO**
- FOOD -
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Serves: 6

Prep: 10 minutes | **Cook:** 20 minutes

INGREDIENTS

Salad:

- 1/2 head of Romaine lettuce, chopped
- 10 medium-sized potatoes, quartered
- 3-4 small yellow summer squash, cut in half
- 1 bunch of green onions
- Salt

Dressing:

- 2-3 lemons, juiced
- 1/4 cup cooking oil
- Clove of garlic, minced

DIRECTIONS

1. Toss the potato wedges, squash, and green onions in oil and salt. Place them on a medium-hot grill. Grill for 10-20 minutes or until golden and cooked through - flipping to cook evenly. Remove pieces and place on a platter when they are done grilling.
2. While everything is grilling, whisk together with the oil, lemon juice, garlic, and a dash of salt.
3. When the onions come off the grill, let them cool for a couple minutes and then cut into 1/2-inch segments. Set aside.
4. Toss the lettuce with a splash of the dressing, and place onto a large platter. Now toss the vegetables with a big splash of the dressing and arrange it on top of the lettuce and place grilled green onion segments on top.



Nutrition Information

Serving size: 1/6 of recipe

Calories	339
Total fat	9 g
Saturated fat	1 g
Cholesterol	0 mg
Sodium	52 mg
Carbohydrates	61 g
Fiber	10 g
Sugars	7 g
Protein	7 g

Recipe source: Adapted from 101 Cookbooks

Note:

- If you don't have lemon juice, use 2 tablespoons of apple cider or balsamic vinegar.