

Italian Potato Salad



**GREATER
CHICAGO**
- FOOD -
DEPOSITORY.

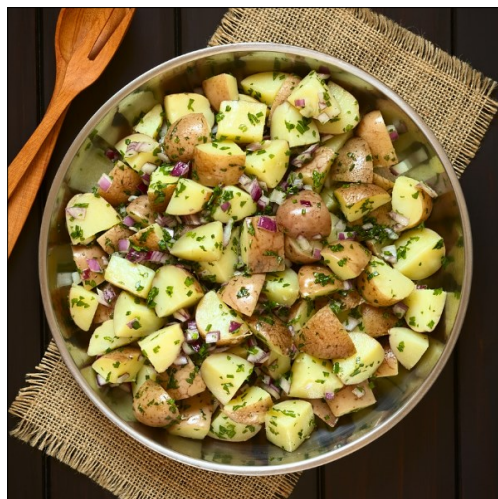
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Serves: 6

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

INGREDIENTS

- 5 medium potatoes, unpeeled
- 1/2 cup celery, diced
- 1/4 cup red wine vinegar
- 1/2 small red onion, diced
- 1/4 cup cooking oil
- 2 tablespoons fresh parsley, minced



DIRECTIONS

1. Cook potatoes in a large pot of boiling salted water until tender, about 30 minutes. Drain. Cool until warm, about 10-15 minutes.
2. Peel and dice potatoes.
3. Place potatoes in large bowl and add vinegar. Cool to room temperature.
4. Add oil and parsley. Mix well and let marinate for at least 20 minutes before serving.

Notes:

- If you don't have red wine vinegar, you can substitute with lemon juice or another type of vinegar (like apple cider, balsamic, or white wine).
- If you don't have fresh parsley, you can substitute with 2 teaspoons of dried parsley.

Nutrition Information	
<i>Serving size: 1/6 of recipe</i>	
Calories	177
Total fat	10 g
Saturated fat	1 g
Cholesterol	0 mg
Sodium	8 mg
Carbohydrates	21 g
Fiber	2 g
Sugars	1 g
Protein	2 g

Recipe source: Adapted from
Maria Helm Sinskey via
Epicurious