



## RECIPE CARD

Grow it. Share it. Eat it.

Cooking together not only leads to delicious healthy meals, it can also be a great way for families to spend more time together, teach each other about local foods that are in season, and how to prepare them.



## Homemade Potato Salad

### Featured Item: Potato

Serving Size: 2/3 cup • Yield: 4

#### Fun Facts:

- Potatoes are 80% water.
- Potatoes are the first vegetable to have been grown in space.

#### Try It!

- Cut your potatoes into cubes, toss in some olive oil and your favorite spices, and roast in the oven.

## INGREDIENTS

Potato, LOCAL, red, with skin:	<b>5 each</b>
Celery stalk:	<b>1/4 cup, 2 tablespoons</b>
Apple, raw with skin:	<b>1 1/2</b>
Hard boiled egg:	<b>1 1/4</b>
Chives, raw:	<b>1 teaspoon</b>
Thyme, fresh:	<b>1 teaspoon</b>
Dijon Mustard:	<b>1 teaspoon</b>
Mayonnaise:	<b>3 1/2 tablespoons</b>
Black Pepper:	<b>1/4 teaspoon</b>
Salt:	<b>1/4 teaspoon</b>

## DIRECTIONS

1. Wash potatoes and cut into 1/4 cubes.
2. Peel and chop the apples into 1/4 cubes.
3. Chop the hard boiled eggs and celery.
4. Dice the chives and thyme.
5. Place red potatoes in a large pot and cover potatoes with water. Place on medium high heat and bring to a boil. Let potatoes cook until they are fork tender. Drain potatoes and let sit.
6. Add potatoes and apples to a large bowl, along with sliced hard boiled eggs, chopped celery, chopped chives, thyme, mustard, mayonnaise, salt, and pepper. Gently toss until everything is coated with sauce. Serve.

Source: Pisanick Partners, LLC