



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: 1 bowl • Yield: 25

HACCP Process #2:

Same day service

Child Nutrition Credit:

0.25 Cups of Starchy

0.25 Cups of Fruit

0.5 oz of Meat/Meat Alternate

INGREDIENTS

Potatoes, red, raw, LOCAL:	4 lb., 11 oz.
Celery, chopped:	2 c.
Apple, raw:	8 medium
Egg, hard boiled:	7
Chives, fresh, chopped:	1/3 c.
Thyme, fresh:	2 tbsp.
Dijon Mustard:	2 tbsp.
Mayonnaise:	1 1/4 c.
Black Pepper:	1 tsp.
Salt, Iodized:	1 tsp.

DIRECTIONS

1. Pre-prep: Wash potatoes and cut into 1/4 inch cubes. Peel and chop apples into 1/4 inch cubes. Chop eggs.
2. Place red potatoes in large pot and completely cover with water. Place on medium high heat and bring to a boil. Cook 10-15 minutes or until fork tender. Drain potatoes and let sit.
3. Add potatoes and apples to a large bowl, along with eggs, celery, chives, thyme, mustard, mayonnaise, salt, and pepper.
4. Gentle toss until everything is coated.
5. Serve as a 2/3 cup portion.

Source: Pisanick Partners, LLC.