



# Apple Potato Salad



## Ingredients



- 2 lbs. potatoes
  - 3 stalks celery (1/2 cup)
  - 2 medium apples
  - 1/2 cup onion
  - 1/4 cup mayonnaise
  - 1 Tbsp. cider vinegar
  - 1 Tbsp. Dijon mustard
  - 1/2 tsp. salt
- Yield: 16 servings  
Serving Size: 1/2 cup



## Directions



1. Wash potatoes and cut into 1-inch chunks. Put into medium pot and cover with cold water. Heat to a boil over high heat.
2. Once water is boiling, reduce heat to a simmer and cook until potatoes are fork tender, 5-7 minutes.
3. Drain and allow to cool 15-30 minutes.
4. In a large bowl, use a fork to whisk together the mayonnaise, vinegar, mustard, and salt.
5. Chop celery, onion, and apples and add to the dressing mixture.
6. Add potatoes to large bowl with everything, stir and enjoy!

Visit [secondharvestkitchen.org](http://secondharvestkitchen.org) to find more recipes, free classes, and ways to get involved!



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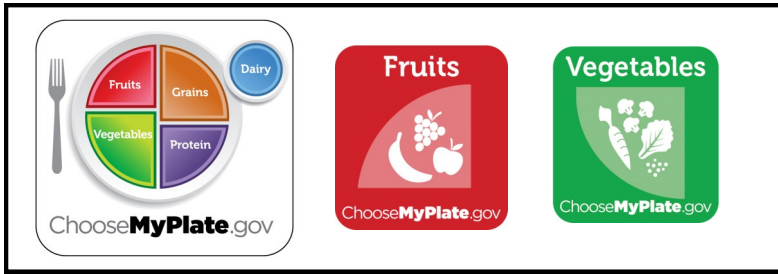
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# Fast Facts



## Featured Food Groups



## Nutrition Facts



<b>Nutrition Facts</b>	
16 servings per container	
<b>Serving size</b>	<b>1/2 cup</b>
<b>Amount Per Serving</b>	<b>90</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 3g	<b>4%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 1g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 90mg	<b>4%</b>
<b>Total Carbohydrate</b> 15g	<b>5%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 3g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 1g	<b>2%</b>
Vitamin D 0mcg	0%
Calcium 13mg	0%
Iron 0mg	0%
Potassium 235mg	4%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## Cooking Tips



- Try adding carrots or bell peppers for an extra crunch and more color.

### Estimated Price:

Yield: \$3.99

Serving Size (1/2 cup): \$0.25

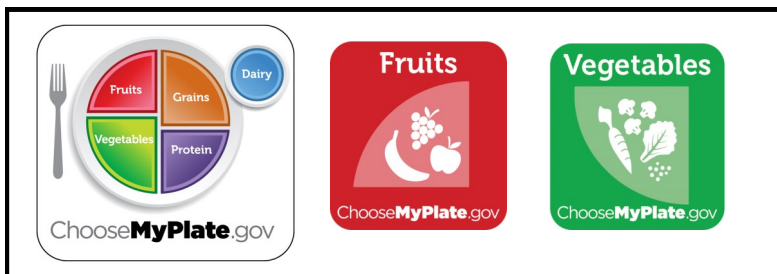
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