



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 to find more recipes, free classes, and ways to get involved!



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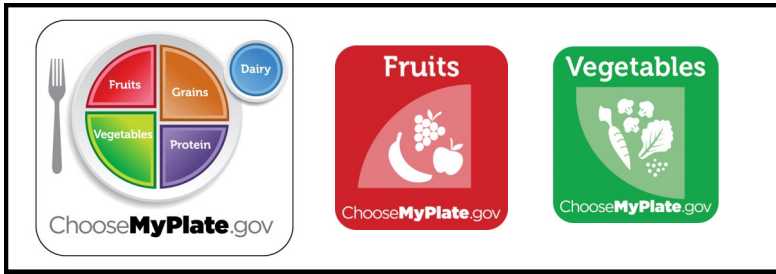
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Fast Facts



Featured Food Groups



Nutrition Facts



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

Cooking Tips



- Try adding carrots or bell peppers for an extra crunch and more color.
- Try a different dressing. Vinaigrette, or creamy yogurt dressings work well.

Estimated Price:

Yield: \$3.99

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

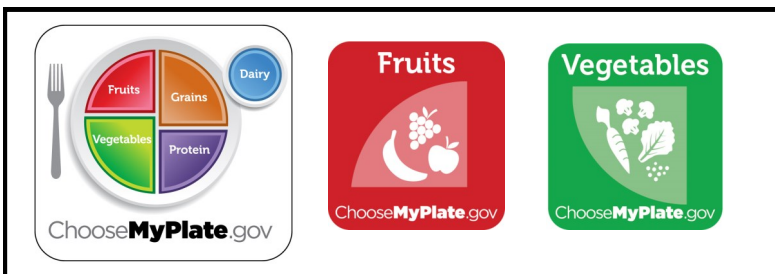
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