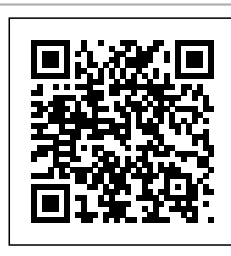


Quickest Potato Salad Ever



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Recipe by: Laura Vitale

Serves 6 to 8 as a side

Prep Time: 10 minutes

Cook Time: 15 minutes

Ingredients

__ 2 lb of Yukon Gold Potatoes, peeled and cubed

__ 4 to 6 Cloves of Garlic, peeled and smashed

__ 3 Tbsp of Chopped Parsley

__ Juice of 1 Lemon, about 3 Tbsp

__ 1/3 cup of Extra Virgin Olive Oil

__ Salt and Pepper, to taste

1) Add the potatoes and garlic to a large pot, cover with water, add a generous pinch of salt, bring to a boil and simmer for about 10 to 15 minutes or until the potatoes are tender but still hold their shape.

2) Drain the potatoes, discard the garlic, and add them to a large bowl along with the parsley and set aside.

3) In a small bowl or measuring cup, whisk together the oil and lemon juice with a pinch of salt and pepper.

4) Drizzle the dressing over the potatoes (you might not need all of it so drizzle a little at a time) toss to make sure they are all coated in the dressing, allow it to sit at room temperature for about 20 minutes and then serve!

