

Greek Potato Salad

Ingredients:

2lbs Yukon Gold Potatoes
1/3c. Greek olive oil
1/2 tsp white wine vinegar
1/2 tsp oregano
1/2 C. chopped fresh Italian parsley
1.3 c pitted kalamata olives
1/4 C. chopped celery
1/4 C chopped onion
1/2 tsp. salt
1/2 tsp. ground black pepper
3/4 C. crumbled feta cheese

Directions:

Place potatoes in large pot, add water to cover. Bring to a boil, cook for 15 to 20 minutes or until potatoes are cooked. Drain and let cool until you can handle them but they are still warm. Peel and cut into 1 – 1 1/2 inch chunks. In a large bowl, stir together the olive oil, white wine vinegar, oregano, parsley, olives, celery, onion, salt and black pepper. Whisk until well combined. Add potatoes and feta cheese, toss to combine. Cover and let sit at room temperature for 2-3 hours, or refrigerate several hours or overnight. Serve at room temperature.

Vinaigrette

Oil and vinegar to tap, taste and treasure

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