Did you know? All fruits and vegetables can be purchased with SNAP Benefits
Find out more at: www.urbanharvest.org/famers-markets/SNAP
POTATO SALAD

INGREDIENTS

3 lb. Yukon gold potatoes
2 tsp. kosher salt, plus more to taste
2 ½ tbsp. fresh lemon juice
1 small red onion, thinly sliced, soaked in ice water 10 minutes, and drained
½ cup canola oil
¼ cup extra-virgin olive oil
1 egg yolk
¼ tsp. sweet paprika

TIPS

Boiling potatoes whole and unpeeled means they don't absorb too much water as they cook. Mixing them with an egg yolk and olive oil yields a rich dressing without the heavy creaminess of mayonnaise.

INSTRUCTIONS

Boil potatoes in a 6-qt. saucepan of salted water. Reduce heat to medium-high; simmer until potatoes are tender, about 25 minutes. Drain potatoes and transfer to a bowl; when cool enough to handle, peel potatoes and coarsely mash. Toss 2 tsp. salt, the lemon juice, and onion in a separate bowl; set aside. Whisk oils and egg yolk in another bowl until combined; add to potatoes and toss to combine. Transfer potatoes to a serving platter and top with reserved onions; sprinkle with paprika.