

# POTATO SALAD

## INGREDIENTS

- 3kg potatoes, unpeeled, sliced
- 1 cup onions, sliced

### *For the Dressing*

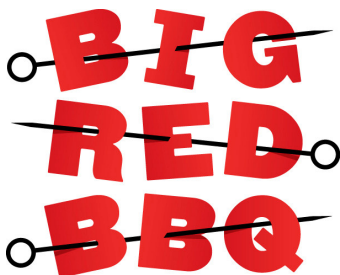
- 6 tbsp olive oil
- 60ml lemon juice
- 2 tbsp capers, drained
- 1tbsp fresh rosemary
- 1.5 tsp minced garlic

## METHOD

1. Cook potato until just tender, about 10 minutes. Drain. Set aside.
2. For the dressing combine oil, lemon juice, capers, rosemary and garlic in medium bowl and mix to blend.
3. Layer a quarter of the potatoes in the bottom of a medium bowl.
4. Sprinkle 2 tablespoons green onions over, then drizzle with 3 tablespoons dressing.
5. Repeat layering with remaining potatoes, green onions and dressing. Cover and chill.

Serves 12

	Per Serving (275g)	Per 100g
Energy	1086	392
Protein	6.2	2.2
Fat – Total	9.4	3.4
- Saturated	1.3	0.5
Carbohydrate - Total	34	12.3
- Sugars	2	0.7
Sodium	26	9.4



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