

IN THE KITCHEN WITH



## *Roasted Potato Salad with Sweet Corn and Cider Vinegar*

Adapted from Sherly Crow & Chuck White

### Ingredients:

- 2 1/2 Lbs Red Bliss potatoes, diced into small squares
- 1 medium red onion thinly sliced
- 2 Tbsp canola oil
- Kosher salt and pepper to taste
- 1/2 extra virgin olive oil
- 1/3 apple cider vinegar
- 1 cup fresh sweet corn (frozen also works out fine)
- 1 cup celery, diced
- 3/4 cup fresh basil
- 2 tsp garlic powder

### Directions:

Preheat oven, 425

In a large bowl, toss the diced potatoes with the red onion and canola oil. Season with salt and pepper and then spread on a lightly greased baking sheet. Bake potatoes for 20 minutes or until lightly browned

Let cool to room temperature

In a small bowl whisk the olive oil and vinegar

Return the cooled potatoes to the bowl and add the corn, celery, basil, and garlic powder. Drizzle the vinaigrette over the vegetables and toss to coat well. Season to taste with salt and pepper.

Cover and refrigerate for at least 2 hours. Add the basil when you are ready to serve.