|  |  |
| --- | --- |
|

|  |
| --- |
| Warm Dijon Potato SaladC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngsource: [weekendatthecottage.com](https://weekendatthecottage.com/warm-potato-salad/)**Ingredients*** **2** pounds baby red potatoes
* **2** tablespoons vegetable oil or butter
* **1** shallot, quartered and finely-chopped
* **2** tablespoons Dijon mustard, grainy
* **2** tablespoons apple cider vinegar
* **juice** of half a lemon
* **1** cup sour cream
* **1** cup celery, roughly-chopped (leaves included)
* **2** green onions, chopped
* **3** red radishes, halved and thinly sliced
* salt and pepper to taste

**Directions**1. Scrub potatoes then, place into a medium-sized pot. Cover with water and bring to a boil. Reduce to low and cook for 12-15 minutes. Drain and set aside.
2. Heat a medium-sized skillet on medium-high heat. Once the skillet is hot, add oil and move about until it shimmers. Add chopped shallot and cook until it softens. Add mustard, vinegar and lemon juice, stir and cook for about two minutes. Add sour cream, stir and cook until bubbling. Remove from heat.
3. Cut potatoes in half and place into a large bowl. Add celery, green onion and radish. Pour dressing over vegetables, stir and add salt and pepper to taste. Serve warm.
 |

 |
|  |