

Idaho Potato and Smoked Salmon Salad

Ingredients

2 lbs Idaho Potatoes, peeled (if desired)
1/2 cup bottled oil & vinegar salad dressing
1 Tbsp fresh ginger root, minced
(or 1 tsp fresh ground pepper)
1/4 cup fresh dill, chopped
3 cups cooked asparagus or broccoli, chopped
(or any leftover vegetables)
4 oz thinly sliced smoked salmon, cut into strips
2-3 heads bbb lettuce, washed and trimmed



Directions

Over high heat, bring a large pot of water to boil. Meanwhile, cut potatoes in half lengthwise, then crosswise into 1/4 inch slices. Add potato slices to boiling water; return to boiling and simmer 5 - 6 minutes or until tender, but firm. Drain potatoes and set aside or refrigerate. In a large bowl, combine dressing and ginger; toss dressing with dill and chopped vegetables. Gently stir in potatoes and smoked salmon. To serve, arrange lettuce leaves on a plater (or on individual dishes), top with salad mixture.



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