



ONEG POTATO SALAD

serves 12

2 lbs. potatoes, cubed
½ tsp. salt
1 C. cucumber, peeled and chopped
¾ C. sliced cherry tomatoes
¾ C. chopped green bell pepper
½ C. chopped orange bell pepper
¼ C. chopped green onions
1 can (2¼ oz.) drained ripe olives, sliced

Dressing:

½ C seasoned rice vinegar
2 T. canola oil
¼ tsp. salt
1/8 tsp. freshly ground pepper

Place potatoes and salt in saucepan and cover with water and bring to a boil; reduce heat, simmer until tender then drain.

While potatoes are cooking, mix dressing in a large bowl and stir with whisk. Add hot potatoes to dressing, tossing gently to coat; let stand 15 minutes.

Stir in cucumber and remaining ingredients; toss well.

Cover and chill.

