

Roasted Onion & Red Potato Salad

Prep: 20 minutes plus standing & chilling

Roast: 35 minutes • Serves: 12

- 3 pounds red new potatoes, unpeeled, larger potatoes cut in half
- 3 small yellow onions, cut in half
- 1½ tablespoons olive oil
- 2½ teaspoons salt
- 2¼ teaspoons pepper
- ¼ cup plus 1 tablespoon apple cider vinegar
- ¼ red bell pepper, chopped
- 1 cup real mayonnaise
- ¾ cup sour cream
- ¼ cup plus 2 tablespoons sliced green onions
- 1½ tablespoons Dijon mustard
- 1½ tablespoons finely chopped fresh rosemary leaves
- 1½ teaspoons Worcestershire sauce

1. Preheat oven to 350°. In large bowl, gently toss potatoes and onions with oil, 1 teaspoon salt and ½ teaspoon pepper so as not to break up onion. Transfer potato mixture to rimmed baking pan. Roast 35 minutes or until potatoes are fork-tender.

2. Let potato mixture stand 10 minutes or until cool enough to handle. Cut potatoes and onions into ½-inch wedges; transfer to large bowl. Add vinegar; refrigerate at least 45 minutes or up to overnight.

3. To serve, fold in remaining ingredients, 1½ teaspoons salt and 1¾ teaspoons pepper. Makes about 8 cups.

Approximate nutritional values per serving:

*252 Calories, 23g Fat (15g Saturated), 14mg Cholesterol,
687mg Sodium, 27g Carbohydrates, 3g Fiber, 3g Protein*