

# GREEK STYLE POTATO SALAD



*Yields:*

8 - 115 g servings

## INGREDIENTS

BC Potato, Yukon Gold or Nugget, steamed 900 g

BC Bell Pepper, green & red, diced into 1 cm 1 each

BC Cucumber, diced into 1 cm 1

BC Grape Tomatoes, whole 200 g

Red Onion, diced into ½ cm ½

Olives 100 g

BC Feta Cheese, crumbled 100 g

### *For the Dressing*

Canola Oil 125 ml

Red Wine Vinegar 125 ml

Dijon Mustard 45 ml

Garlic, minced 2 cloves

Fresh BC Oregano, chopped 45 ml  
or dried 15 ml

Fresh BC Basil, chopped 45 ml  
or dried 15 ml

Kosher Salt 15 ml

Ground Black Pepper 15 ml

## **DIRECTIONS**

1. For the salad, dice potatoes into 3 cm pieces. Combine with other ingredients.
2. Combine all of the ingredients for the dressing.
3. Gently toss with the potato mixture.
4. Adjust seasoning and either serve immediately or store covered in the refrigerator for up to 2 days.