

Lemon & Herb Potato Salad (Sides)

6 Medium potatoes, cubed
2 Tbs white wine vinegar
1 Tbs salt
1/3 cup olive oil
2 tsp lemon zest
3 Tbs lemon juice
2 Tbs Halladay's Lemon Spinach Seasoning
2 Tbs capers, minced
salt and pepper

Boil a pot of water, adding vinegar and 1 Tbs salt. Reduce heat and simmer for about 10-12 minutes, until al dente. Set aside to cool slightly. Combine olive oil, lemon zest, lemon juice, Halladay's Lemon Spinach seasoning and capers until well blended. Add salt and pepper to taste.

Pour over cooked, and slightly cooled potatoes. Great served warm or at room temperature.