

# Garden Chef Lemon Rosemary Potato Salad

1 1/2 lbs	Small red or yellow potatoes
6 Tbsp	Freshly squeezed lemon juice
2 Tsp	Dijon mustard
1/4 Cup	Extra virgin olive oil
1	Shallot, minced
1-2 Tsp	Chopped fresh rosemary
2 Tbsp	Chopped fresh parsley
1/2 Tsp	Sea salt
1/4 Tsp	Freshly ground black pepper

Cook potatoes in a medium pot of salted water until tender, about 15-20 minutes. Transfer potatoes to a cutting board. Allow them to cool slightly and then cut into large cubes.

Combine lemon juice, Dijon mustard, olive oil, shallot, rosemary, parsley, salt and pepper. Whisk to combine and pour over the warm potatoes. Toss gently until thoroughly mixed.

Serve warm or chilled.



ATLANTA BOTANICAL GARDEN

*Recipe by Garden Chef Ashley R. Van Cise, RDN, LD.*