



Warm Dijon Potato Salad

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

This warm potato salad has loads of creamy dressing made with mayo Parmesan Dijon mustard vinegar cayenne pepper and paprika for a bit of a kick

Ingredients

- - 5 red potatoes - ½ cup reduced-fat mayonnaise - 2 tablespoons grated Parmesan cheese - 1 ½ tablespoons Dijon mustard - 4 teaspoons cider vinegar - ½ teaspoon cayenne pepper - ½ teaspoon salt - ¼ teaspoon ground black pepper - ¼ teaspoon paprika - ½ red onion
- thinly sliced - 2 green onions
- chopped

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low
2. cover
3. and simmer until tender
4. about 20 minutes. Drain and cut into cubes. Dotdash Meredith Food Studios Whisk mayonnaise
5. Parmesan cheese
6. Dijon mustard
7. vinegar
8. cayenne pepper
9. salt
10. black pepper
11. and paprika together in a large bowl. Dotdash Meredith Food Studios Add potatoes
12. red onion
13. and green onions; gently toss to combine. Dotdash Meredith Food Studios