

# Roasted Potato Salad with Bleu Cheese

-Submitted by Cheryl Slagel



## Salad

- 15 quartered baby red potatoes
- 15 quartered baby Yukon potatoes
- 3-4 T olive oil
- 3 stalks of celery, diced small
- ½ medium sized sweet onion, diced small
- 2 green onion, thinly sliced
- 3 T Italian flat leaf parsley, roughly chopped
- 3 oz bleu cheese

## Dressing

- ½ cup mayonnaise
  - 2 T grainy mustard
  - 2 T Dijon mustard
  - 2 T apple cider vinegar
- **1** In small bowl whisk together dressing ingredients until completely combined and set aside.
  - **2** Place potatoes in large bowl and toss with 3-4 T olive oil and season with salt & pepper.

- **3** Transfer the potatoes to a sheet pan lined with parchment paper and bake at 400 degrees for approximately ½ hour or until al dente (slightly crunchy) and caramelized.
- **4** Once cooked, remove the potatoes from the oven and place in refrigerator until completely cooled.
- **5** In another large bowl mix together celery, sweet onion, green onion, parsley and bleu cheese. Add cooled potatoes and gently mix.
- **6** Pour the dressing into the bowl of vegetables and gently mix. Add additional kosher salt and fresh cracked pepper to taste.