

Warm Goat Cheese Potato Salad

Only attempt this awesome potato salad recipe if you are super excited to make an awesome potato salad.

- Servings - 4 to 6
- Prep time - 5 minutes
- Cook time - 10 minutes

Ingredients

For the dressing:

- 1 tablespoon white wine vinegar or sherry vinegar
- 1 tablespoon freshly squeezed lemon juice
- Salt to taste
- 1 teaspoon Dijon mustard
- 1 small garlic clove, minced
- 1/3 cup extra virgin olive oil

For the salad:

- 1 1/2 pounds red or Yukon gold potatoes
- Salt and pepper to taste
- 2 to 4 tablespoons finely chopped red onion
- 2 tablespoons chopped fresh parsley
- 2 ounces soft goat cheese

Protocol

1. For the dressing, simply whisk everything together in a small bowl and set aside.
2. Wash and quarter the potatoes and boil for 10 to 12 minutes until tender (not mushy for mashed potatoes).
3. Drain the potatoes and in a large bowl toss together the potatoes, salt, pepper, onion, parsley and goat cheese.
4. Serve and enjoy!