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Red, White & Blue Potato Salad

- 2 Pounds baby potatoes, a mix of white and blue (or purple)
- 1/4 Cup lemon juice
- 3 Tbsp extra-virgin olive oil
- 1/2 Tsp salt
- Freshly ground pepper to taste
- 3/4 Cup chopped roasted red peppers, rinsed
- 4 Scallions, thinly sliced
- 1/4 Cup chopped fresh mint

- 1) Place potatoes in a large saucepan or Dutch oven and cover with lightly salted water. Bring to a boil and cook until tender, about 15 minutes. Drain and rinse with cold water. Transfer to a cutting board. Let cool for 20 minutes.
- 2) Whisk lemon juice, oil, salt and pepper in a large bowl. Cut the potatoes in half, add to the bowl and toss to coat.
- 3) Just before serving, add peppers, scallions and mint to the salad and toss gently.

Makes 4 1/2 Cups

