



Potato Salad



Recipe Rating	
Total Time	70 Minutes
Cooking Time	50 Minutes
Total Labour	20 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board
Spoon/Spatula
Mixing Bowl or Pan
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven)
or Tray Service Retherm Cart

Nutrition Facts	
Valeur nutritive	
Per 1 serv (127g) / par 1 serv (127g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	110
Fat / Lipides .5g	1%
Saturated / satures	0g
+ Trans / trans	
Cholesterol / Cholesterol	0mg
Sodium / Sodium	60mg
	2%
Carbohydrate / Glucides	24g
	8%
Fibre / Fibres	2g
	10%
Sugars / Sucres	3g
Protein / Proteines	3g
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	15%
Calcium / Calcium	10%
Iron / Fer	20%

Potato Salad

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Potatoes, Fresh, Peeled	3 Kg	6.6 Lbs	6 Kg	13.2 Lbs
Celery, Fresh, Finely Chopped	200 gm	7.1 oz	400 gm	14.2 oz
Green Onions	100 gm	3.5 oz	200 gm	7oz
Corn, Fresh, Niblet	100 gm	3.5 oz	200 gm	7oz
Yogurt, Plain	350 gm	12.4 oz	700 gm	1.6 Lbs
Black Pepper	10 mL	2 tsp	20 mL	1 1/3 Tbsp
Paprika	20 mL	1 1/3 Tbsp	40 mL	1.4 fl oz
Curry Powder	20 mL	1 1/3 Tbsp	40 mL	1.4 fl oz
Gherkins	100 gm	3.5 oz	200 gm	7 oz
Dill, Dried	100 gm	3.5 oz	200 gm	7 oz

Method



1. Wash potatoes and cut into cubes.

Transfer to ½ size- 2" deep production pans, cover potatoes with water. Cover with plastic wrap and aluminum foil.

Place pan in Multigen for 50 minutes.



2. When cooked, drain water from potatoes and allow to cool.

Mix all the other ingredients together.



3. In a large bowl, combine all ingredients gently with a spatula. Store in the refrigerator prior to service.

Serve Cold.



4. **Bulk:** Portion into service dishes or leave in bulk for dining room service.

Cold Plating: plate alone or as a side dish. Place on the cold side of the tray prior to service.

Garnish: **Finely chopped herbs**

Food Accompany: **Chicken Wrap or other suitable accompaniment**