

Baby New Potato Salad with Caesar Dill Dressing

Recipe By *Esther Deutsch*



Cooking and Prep:  1
h 15 m

Serves:  6

Contains:  

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

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Ingredients (11)

Main ingredients

- 2 pounds baby red potatoes, halved
- 1 tablespoon olive oil
- 2 tablespoons **Gefen Lite Mayonnaise** or other reduced-fat mayonnaise
- 1 teaspoon Dijon mustard
- 1 clove garlic, fresh or frozen, minced
- 1 teaspoon lemon juice

- 1/2 teaspoon Gefen Worcestershire Sauce
 - 3 dill gherkins, diced small
 - 3 tablespoons dill, chopped
 - Haddar Kosher Salt, to taste
 - fresh black pepper, to taste
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Start Cooking

To Prepare the Potatoes

1. Preheat oven to 350°F. Wash and dry potatoes, cut in half, then place in a baking pan and toss with olive oil. Bake covered for 1 hour until cooked through.
2. Once the potatoes are cooked, stir in the mayonnaise, mustard, garlic, lemon juice, Worcestershire sauce, gherkins, and chopped dill. Season with kosher salt and fresh pepper. Serve warm, at room temperature, or cold.