


# Roasted Corn and Potato Summer Salad

Recipe By Rivky Kleiman



Cooking and Prep:   
2.5 h

Serves:  8

Contains: 

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Shabbat, Nine Days

**Diet:** Vegetarian, Gluten Free, Pescetarian

**Source:** Family Table by Mishpacha Magazine

Excitement was building as we all awaited the grand opening of Prime Ninety Five, where one could experience the flavor and ambiance of NYC in the heart of Lakewood. Here is a savory, original recipe, courtesy of Prime Ninety Five's award-winning Executive Chef Tony Macaroni.

## Ingredients (11)

### Main ingredients

- 10–12 red bliss potatoes
- 1 (15-oz ) (425-g) can corn, drained
- a pinch each salt and black pepper

1 red bell pepper, finely diced

1 red onion, minced

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## Dressing

1/2 cup extra-virgin olive oil

1/3 cup **Kedem Red Wine Vinegar**

2 tablespoons **Haddar Dijon Mustard**

3 tablespoons mayonnaise

1 tablespoon **Haddar Kosher Salt**

1 teaspoon sugar

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## Start Cooking

### Prepare the Salad

1. Rinse potatoes and pat dry. Place in a large pot and fill with water to cover. Boil for 10–15 minutes or until potatoes are tender. Drain well and cool, then cube and set aside
2. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Combine corn kernels with a pinch of salt and a bit of black pepper on a baking sheet. Roast for 10 minutes. Remove from oven and allow to cool.
3. In a large bowl, combine potatoes, red peppers, red onion, and roasted corn.
4. In a small bowl, whisk together dressing ingredients. Pour over potato mixture. Toss gently to coat. Cover and refrigerate for two hours before serving.

### Credits

Photography: Hudi Greenberger and Lisa Monahan. Food Styling: Chanie Nayman.