



TEAM FOUR
FOODSERVICE

4th VALUE[®]



Grilled Potato Salad

Yield: 10 servings

Ingredients:

3 pounds Potatoes
3 tablespoons Olive Oil
2 teaspoon Salt
1 teaspoon Pepper
1 cup Celery, diced
1 cup Diced Red & Yellow Peppers
2 cups KRAFT CAESAR DRESSING
2 each Hard Boiled Eggs, diced
1 teaspoon Chopped Parsley

Directions:

1. Cook the potatoes in boiling water just until tender and allow to cool.
2. Preheat a grill to medium heat.
3. Cut the potatoes into 3/8 inch slices and then toss the slices with the olive oil, salt and pepper.
4. Grill the potatoes for 4 minutes on each side and then shingle the slices onto serving plates.
5. Top the potatoes with the diced celery and peppers. Drizzle the Caesar dressing overtop and finish with the diced egg and parsley.

Recipe and photo courtesy of Kraft Heinz