

Lemon-Herb Potato Salad

1 pound new potatoes
1 tablespoon olive oil
1 tablespoon lemon juice
1 tablespoon Dijon
1 teaspoon dried parsley flakes
¼ teaspoon pepper
1/3 cup chopped arugula
2 tablespoons sliced Kalamata olives
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh chives

Directions:

1. Place a saucepan filled two-thirds with water over high heat. Cut potatoes into 1-inch pieces. Add potatoes to pan; cover and bring to a boil. Reduce heat to medium-high; cook 5 minutes or until tender. Drain.
2. Whisk together olive oil, lemon juice, Dijon, parsley, and pepper in a bowl. Stir in arugula, Kalamata olives, basil, and chives. Add drained potatoes; toss gently to coat.

Serves 6

Nutrient Analysis, per serving: 75 calories, 3.5g. fat, 101mg. sodium