



SUNSHINE POTATO SALAD



A twist on traditional potato salad made with tender **Gnocchi** tossed in an apple cider-Dijon vinaigrette with diced celery, red bell pepper and red onion, garnished with fresh parsley. Yield: 1 Serving

Salad Ingredients:

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| 1 Cup | Gnocchi [#74922] |
| 3 Tbsp. | Bacon, Cooked & Chopped |
| ¼ Cup | Celery, Small Diced |
| ¼ Cup | Red Bell Pepper, Small Diced |
| ¼ Cup | Red Onion, Small Diced |
| Garnish | Parsley, Chopped |

Apple–Cider Vinaigrette Ingredients:

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| 2 Tbsp. | Apple Cider Vinegar |
| 2 Tbsp. | Dijon Mustard |
| 1 tsp. | Sugar |
| To Taste | Salt & Black Pepper |
| ¼ Cup | Vegetable Oil |

Directions:

1. Preheat a deep fryer to 350°F.
2. Fry **Gnocchi** about 2 minutes, or until they are golden brown, then chill for later use.
3. In a small mixing bowl, combine the apple cider vinegar, Dijon mustard, sugar, salt and black pepper.
4. Slowly whisk in the vegetable oil and whisk until the vinaigrette has emulsified to make the apple-cider vinaigrette.
5. In a medium mixing bowl, toss together the chilled **Gnocchi**, bacon, celery, red bell pepper and red onion.
6. Mix in the apple cider-Dijon vinaigrette and garnish with parsley.

