

## Herbed Potato Salad



### Ingredients:

- 6 small red potatoes, quartered
- 1/2 cup Italian dressing, light
- 1 tablespoon parsley, chopped, fresh
- 3/4 teaspoon garlic salt
- 1/4 teaspoon black pepper, ground
- 1/2 cup red bell pepper, chopped
- 1/2 cup yellow bell pepper, chopped
- 1/2 cup sweet purple onion, sliced

### Directions:

1. Put potatoes in a pot and cover with water. Bring to a boil over high heat.
2. Cook potatoes until they are tender, about 10 minutes. Drain and let cool.
3. Place potatoes in a medium bowl and set aside.
4. In a small bowl, combine dressing, mustard, parsley, and seasonings.
5. Pour mixture over potatoes and toss well.
6. Carefully stir in bell peppers and green onions.
7. Cover and chill until ready to serve.

Makes 6 Servings



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