



Lebanese Red Potato Salad

I love this salad so much. It's refreshing and tangy. You don't miss the mayo at all! If you want a good tip, make this the day before you're serving it...it tastes amazing the next day.

- 10 medium red skin potatoes, bite-sized diced
- juice of 2 lemons
- 3 tablespoons white wine vinegar
- 1 tablespoon The Prime Spice Original Mediterranean Spice Blend
- Pinch of salt and pepper
- ½ cup olive oil
- 2 green onions, minced
- 1 cup packed parsley leaves, chopped

In a small saucepan of salty-like-the-sea water, boil the potatoes until just tender, drain and let cool for 30 minutes. In a medium/large bowl, add lemon juice, white wine vinegar, The Prime Spice, salt and pepper and olive oil. Whisk to combine. Add the potatoes, green onions, and parsley, and toss to coat. Cover and refrigerate until ready to serve.