



# Red Bliss Potato Salad with Artichokes

by Bill Bradley, Registered Dietitian and Cookbook Author

## Ingredients

2 lbs. red bliss potatoes  
1 can artichoke hearts, drained  
1/2 cup extra virgin olive oil  
1/2 onion, sliced  
Juice of 2 lemons  
2 tsp dijon mustard  
1 clove garlic, minced  
1/2 bunch dill, chopped  
4 Tablespoons capers  
salt and freshly cracked black pepper, to taste

## Directions

1. Roast the potatoes at 400 degrees F with a drizzle of olive oil (potatoes should be coated with oil) and some salt for 40 minutes or until soft. Leave them aside to cool enough where you can handle them.
2. Once cool enough to handle, but still warm on the inside, cut in quarters and put in a serving bowl.
3. Add the rest of the ingredients and toss well.
4. Serve warm or cold.