

Roasted Vegetable Potato Salad

From the National Dairy Council

<http://www.nationaldairycouncil.org/Recipes/Pages/Roasted-Vegetable-Potato-Salad.aspx>

Ingredients

- 1 ¾ pounds red potatoes
- 2 Tbs. olive oil, divided
- 1 cup fresh green beans (1/2-inch pieces)
- 1 cup carrots (thin, diagonally sliced)
- 1 small red onion (cut into wedges)
- 3 Tbs. balsamic vinegar
- ½ tsp. salt
- ¼ tsp. pepper
- 4 slices reduced fat Swiss cheese, cut into ¼-inch strips

Instructions

1. Preheat oven to 450.
2. Cut potatoes into eighths and toss with 1 Tbs. oil in 15x10-inch baking pan.
3. Bake for 15 minutes.
4. Toss green beans, carrots, and onion with remaining oil. Add to baking pan.
5. Stir vegetables and continue baking 15 minutes or until tender.
6. Combine vinegar, 2 Tbs. water, salt, and pepper in medium bowl. Add vegetable mixture and toss well.
7. Cool to room temperature.
8. Add cheese, and toss to combine. Serve room temperature or chilled.

Makes 5 servings

Nutrition information per serving:

Calories	270
Carbohydrate	40 g
Dietary Fiber	5 g
Protein	10 g
Total Fat	9 g
Saturated Fat	2.5 g
Trans Fat	0 g
Sodium	290 mg

