

Mexican Potato Salad
Torey Jones, Springfield, CO

Servings: 4

Ingredients:

2# Colorado Potatoes, peeled, diced small and cooked in boiling, salted water until just tender

1/3 C finely chopped red onions

1/4 C finely chopped red bell pepper

1TbIs minced garlic

4 firm, ripe avocados, peeled, pitted and diced small

1 Tbls minced Jalapeno (can use canned green chilies for a milder taste)

1/3 C good quality olive oil

2TbIs lime juice

1 - 1 oz pkg of fresh cilantro, leaves picked and chopped finely Kosher salt and freshly ground black pepper

Instructions:

Combine potatoes, onion and garlic in a large bowl. Sprinkle with 1/2 tsp salt and 1/2 tsp pepper. Add olive oil, tossing to coat. Add the avocados, lime juice, jalapenos, bell pepper and cilantro and toss well to combine. Adjust seasoning with salt and pepper to taste. Cover and refrigerate for 1 hour before serving.