



FINCH + FENNEL

Potato Salad

INGREDIENTS:

- 5 Medium-Sized Yukon Gold Potatoes
- 3 Hardboiled Eggs, chopped
- 1 ½ c Chopped Celery
- ½ c Chopped Sweet Onion
- ¼ c Pickle Relish (Sweet or Dill, to taste)
- 1 Tbsp Finch + Fennel Blend Seasoning
- ¼ c F+F Champagne Honey Mustard
- ¼ c Mayonnaise
- Salt & Pepper, to taste
- Fresh Dill, for garnish



INSTRUCTIONS:

1. Bring large pot of salted water to a boil.
2. Add potatoes (peeled or unpeeled, to preference). Cook until just tender, but still firm.
3. Drain potatoes & large chop.
4. Mix all ingredients together & chill.
5. Garnish with fresh dill.

Enjoy!

