



INGREDIENTS

- 2 Pounds Potatoes
- 4 Hard-Boiled Eggs
- 4 Pickles
- ½ Cup Onion (chopped)
- ½ Cup Mayonnaise
- 3 Tablespoons Fresh Dill or Parsley (chopped)
- 2 Teaspoons Garlic (minced)
- ¼ Teaspoon Salt
- ¼ Teaspoon Ground Pepper

DIRECTIONS

1. Wash potatoes and boil in salted water. Let cool.
2. Boil eggs. Let cool.
3. Dice potatoes (about ½ inch cubes), peeling excess skin off and leaving some of the skin on.
4. Peel and dice eggs.
5. Dice pickles and mince the onion.
6. Place all in a large mixing bowl.
7. Add remaining dressing ingredients. Mix well.

MEAL PATTERN CONTRIBUTION

 Vegetable

MEAL TYPE

 Lunch/Supper

YIELD

8 Cups

PORTION SIZES

Toddler: ¼ Cup

Preschool: ½ Cup

School Age: 1 Cup

Adult: 1 Cup