



St. Patrick's Potato Salad

8 red potatoes
3 oz olive oil
1/2 yellow onion, sliced
Salt and pepper to taste
Juice of 1 lemon
1 tsp fresh dill

Boil potatoes for about 8 minutes in salted water and remove. Let cool and cut into quarters. In a large pan, begin to heat onions in oil. After a few minutes, add potatoes and lemon juice. Cook together until onions are soft and potatoes are crispy. Season with salt and pepper. Top with fresh dill.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

