

## Warm Potato Salad with Andouille Sausage' f ont\_container='tag:h1|text\_align:center|color: %23252525' google\_fonts='font\_family:Montser rat%3Aregular%2Citalic%2C700%2C700italic|f ont\_style:400%20regular%3A400%3Anormal']

Yield: 35 – 6 oz Servings' font\_container='tag:h3|text\_align:center' google\_fonts='font\_family: Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:400%20regular%3A400%3An ormal']

Ingredients:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font \_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%2 Oregular%3A700%3Anormal']

- 24 oz Andouille sausage, cut in half lengthwise and bias sliced
- 3 cups Ken's Apple Cider Vinaigrette
- 10 lb. Reser's® Diced Mega Red Skin Potatoes (71117.14479)
- 2 cup Green onions, bias cut
- Kosher salt and black pepper to taste

Directions:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font\_f amily:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%20r egular%3A700%3Anormal']

- 1. Fry sausage until crispy. Drain and set aside.
- 2. Heat the apple cider vinaigrette over low heat until warm.
- 3. Place Reser's Mega Diced Red Skin Potatoes in a perforated hotel pan and cook in a



steamer for 4-5 minutes until slightly firm but cooked through. Remove from steamer and place in a large mixing bowl.

- 4. Combine all ingredients in bowl, reserving a small amount of green onions and sausage.
- 5. Place salad in serving bowl and garnish with remaining sausage and green onions.
- 6. Serve warm.