

Warm Potato Salad

Ingredients:

- 3 lbs potatoes, cut into 1/4 inch slices at an angle
- 1 white or red onion, peeled and cut into slices
- 1 red or green apple, sliced into 1/2 pieces
- 1/2 bunch kale, stripped and cut into 1" pieces
- 1/4 cup olive oil
- 1 teaspoon cumin
- salt and pepper

Dressing:

- 1/8 cup olive oil
- 1 tablespoon apple cider vinegar
- 1 tablespoon mustard
- salt and pepper

Instructions:

1. Preheat oven to 425 degrees.
2. Toss potatoes and onions with 2 teaspoons oil. Season with cumin, salt and pepper.
3. Place on a 12 x 18 baking pan and place in preheated oven. Cook for 15 minutes.
4. Toss apples with 1 tablespoon oil and mix with potatoes and onions on baking pan, cook an additional 5 minutes.
5. While potatoes are cooking, mix dressing and toss 1/2 of dressing with kale and massage into leaves.
6. When potatoes are soft, remove from sheet pan and place in a medium size bowl, add remaining dressing while potato mix is warm. Toss and add kale leaves.
7. Combine with dressing.