



An Updated Red Potato Salad

 Vegetarian  Gluten Free

READY IN



105 min.

SERVINGS



16

CALORIES



268 kcal

SIDE DISH

Ingredients

- ☐ 1 teaspoon celery seed
- ☐ 2 teaspoons onion dried minced
- ☐ 16 servings salt and ground pepper black to taste
- ☐ 4 hard-cooked eggs chopped
- ☐ 1.5 cups mayonnaise foods® (such as Hellmann's®/Best)
- ☐ 8 potatoes red
- ☐ 3 tablespoons red wine vinegar
- ☐ 0.7 cup cup heavy whipping cream sour

☐ 3 tablespoons sugar white

Equipment

☐ bowl

☐ pot

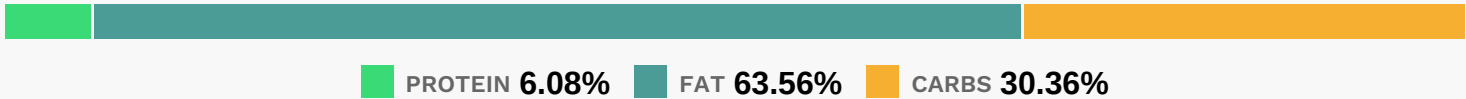
Directions

☐ Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender, about 20 minutes.

☐ Drain and cube potatoes.

☐ Transfer potatoes to a large bowl; stir in mayonnaise, sour cream, vinegar, sugar, onion, and celery seed until well coated. Gently mix in eggs and season with salt and black pepper. Refrigerate until chilled.

Nutrition Facts



Properties

Glycemic Index:9.51, Glycemic Load:1.64, Inflammation Score:-3, Nutrition Score:7.9169564765433%

Flavonoids

Apigenin: 0.1mg, Apigenin: 0.1mg, Apigenin: 0.1mg, Apigenin: 0.1mg Luteolin: 0.95mg, Luteolin: 0.95mg, Luteolin: 0.95mg, Luteolin: 0.95mg Quercetin: 0.69mg, Quercetin: 0.69mg, Quercetin: 0.69mg, Quercetin: 0.69mg

Nutrients (% of daily need)

Calories: 267.79kcal (13.39%), Fat: 19.09g (29.37%), Saturated Fat: 3.88g (24.22%), Carbohydrates: 20.51g (6.84%), Net Carbohydrates: 18.61g (6.77%), Sugar: 4.44g (4.93%), Cholesterol: 61.1mg (20.37%), Sodium: 171.59mg (7.46%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.11g (8.22%), Vitamin K: 37.69µg (35.89%), Potassium: 530.72mg (15.16%), Vitamin C: 9.74mg (11.81%), Vitamin B6: 0.21mg (10.65%), Phosphorus: 101.09mg (10.11%), Manganese: 0.19mg (9.4%), Copper: 0.16mg (7.8%), Fiber: 1.91g (7.63%), Selenium: 5.28µg (7.55%), Vitamin B2: 0.12mg (6.99%), Folate: 27.35µg (6.84%), Magnesium: 27.25mg (6.81%), Vitamin B1: 0.1mg (6.81%), Vitamin B3: 1.25mg (6.26%), Iron: 1.07mg (5.92%), Vitamin E: 0.87mg (5.79%), Vitamin B5: 0.55mg (5.5%), Zinc: 0.57mg (3.79%), Calcium: 32.69mg (3.27%), Vitamin B12: 0.18µg (3.07%), Vitamin A: 146.53IU (2.93%), Vitamin D: 0.32µg (2.11%)