



Yukon Gold Potato Salad with Crispy Prosciutto and Truffle Oil

 Gluten Free

READY IN



45 min.

SERVINGS



6

CALORIES



254 kcal

SIDE DISH

Ingredients

- ☐ 2 tablespoons butter ()
- ☐ 1 cup celery chopped
- ☐ 0.5 cup chives fresh chopped
- ☐ 1 tablespoon juice of lemon fresh
- ☐ 2.5 cups low-salt chicken broth
- ☐ 3 ounces pancetta sliced chopped
- ☐ 0.5 cup onion sweet chopped (such as Vidalia or Maui)

- ☐ 1 tablespoon truffle oil ()
- ☐ 2 pounds yukon gold potatoes peeled cut into 1/4-inch-thick slices

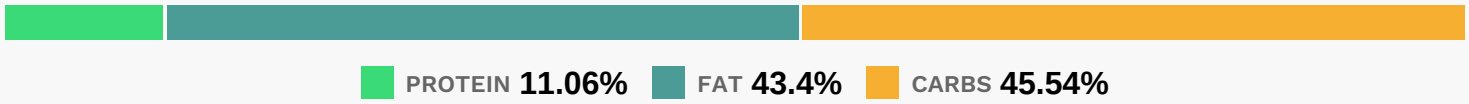
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ whisk

Directions

- ☐ Place potatoes in large saucepan.
- ☐ Add chicken broth. Bring to boil. Reduce heat to medium and simmer, partially covered, until potatoes are just tender, about 6 minutes.
- ☐ Drain potatoes, reserving broth.
- ☐ Place potatoes in large bowl. Return broth to same saucepan and boil until reduced to 1/3 cup, about 13 minutes.
- ☐ Pour over potatoes and toss gently until broth is absorbed.
- ☐ Melt butter in medium nonstick skillet over medium heat.
- ☐ Add prosciutto and sauté until crisp, about 6 minutes.
- ☐ Transfer prosciutto and butter from skillet to bowl with potatoes.
- ☐ Add celery, onion, and chives to potatoes.
- ☐ Whisk 1 tablespoon truffle oil and lemon juice in small bowl to blend.
- ☐ Drizzle over potato mixture; toss to coat. Season salad to taste with salt, pepper, and additional truffle oil, if desired.
- ☐ Serve warm or at room temperature. (Can be made 2 hours ahead.
- ☐ Let stand at room temperature.)

Nutrition Facts



Properties

Glycemic Index:35.13, Glycemic Load:19.44, Inflammation Score:-5, Nutrition Score:11.33999989862%

Flavonoids

Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Apigenin: 0.48mg, Apigenin: 0.48mg, Apigenin: 0.48mg, Apigenin: 0.48mg Luteolin: 0.19mg, Luteolin: 0.19mg, Luteolin: 0.19mg, Luteolin: 0.19mg Isorhamnetin: 0.22mg, Isorhamnetin: 0.22mg, Isorhamnetin: 0.22mg, Isorhamnetin: 0.22mg Kaempferol: 1.73mg, Kaempferol: 1.73mg, Kaempferol: 1.73mg, Kaempferol: 1.73mg Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg Quercetin: 3.23mg, Quercetin: 3.23mg, Quercetin: 3.23mg, Quercetin: 3.23mg

Nutrients (% of daily need)

Calories: 253.52kcal (12.68%), Fat: 12.54g (19.29%), Saturated Fat: 4.83g (30.21%), Carbohydrates: 29.6g (9.87%), Net Carbohydrates: 25.8g (9.38%), Sugar: 2.33g (2.59%), Cholesterol: 19.39mg (6.46%), Sodium: 177.12mg (7.7%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.19g (14.38%), Vitamin C: 33.85mg (41.03%), Vitamin B6: 0.53mg (26.46%), Potassium: 822.39mg (23.5%), Vitamin B3: 3.61mg (18.04%), Vitamin K: 16.68µg (15.88%), Fiber: 3.81g (15.23%), Phosphorus: 146.99mg (14.7%), Manganese: 0.27mg (13.65%), Copper: 0.24mg (11.92%), Vitamin B1: 0.17mg (11.5%), Magnesium: 42.15mg (10.54%), Folate: 37.46µg (9.36%), Iron: 1.58mg (8.79%), Vitamin A: 345.85IU (6.92%), Vitamin B2: 0.11mg (6.32%), Vitamin B5: 0.6mg (6%), Zinc: 0.77mg (5.12%), Selenium: 3.52µg (5.02%), Vitamin E: 0.58mg (3.86%), Calcium: 36.55mg (3.65%), Vitamin B12: 0.18µg (2.95%)