



Corned Beef, Potato & Cabbage Salad

Prep: 20 min.

Total: 1 hour 20 min. (incl. refrigerating)

- 1/2 cup olive oil
- 1/4 cup cider vinegar
- 1/3 cup GREY POUPON Harvest Coarse Ground Mustard
- 1 bag (16 oz.) coleslaw blend
- 2 lb. new potatoes, cooked, quartered
- 1/2 lb. corned beef, chopped

Mix oil, vinegar and mustard in large bowl. Stir in coleslaw blend.

Add remaining ingredients; toss to coat. Cover.

Refrigerate at least 1 hour before serving.

Makes 12 servings, 1 cup each.

Nutritional Information Per Serving:

200 calories, 11g total fat, 1.5g saturated fat, 10mg cholesterol, 380mg sodium, 18g carbohydrate, 3g dietary fiber, 3g sugars, 7g protein, 20% DV vitamin A, 35% DV vitamin C, 4% DV calcium, 6% DV iron.