

Fingerling Potato Salad with Kale & Cranberries

15 Minutes to the Table

10 Minutes Hands On

1 Whisk Super Easy

Getting Organized Good to Know

EQUIPMENT

Saucepan
Skillet
Mixing Bowl

Make this salad stove-free by roasting the potatoes and kale before mixing with the onions, cranberries and dressing. It adds a great crisp texture and depth of flavor that we just love.

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

Health Snapshot per serving (serves 2)

295 Calories, 57g Carbs, 8g Protein, 9 Smart Points

4 MEEZ CONTAINERS

Fingerling
Potatoes
Kale
Onions &
Cranberries
Feta Dressing

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Fingerling Potatoes, Kale, Red Onion, Feta, Mayonnaise, Cranberries, White Wine Vinegar, Brown Sugar, Garlic, Spices

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1. **Getting Organized**

Put a large saucepan of water on to boil.

2. **Make the Potato Salad**

Cut the **Fingerling Potatoes** into quarters. Add the potatoes to the boiling water and boil until fork tender, but not falling apart, about 10 to 12 minutes. Add the **Kale** and cook until bright green and tender, about 2 to 3 minutes.

While the potatoes are cooking, heat 1 Tbsp oil in a skillet over medium-high heat. Add the **Onions & Cranberries** and cook, stirring, until the onions are translucent, about 5 to 6 minutes. Remove to a large mixing bowl.

Drain the kale and potatoes well and then add to the mixing bowl with the onions and cranberries. Stir in the **Feta Dressing** and season with salt and pepper to taste.

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