

New Orleans-Style Potato Salad

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Recipe created to accompany *Campbell's® Select Harvest®* Creole-Style Chicken with Red Beans & Rice

Prep: 25 minutes **Makes: 16 servings (about 1/2 cup each)**
Cook: 20 minutes
Chill: 2 hours

6 medium red potatoes (about 2 pounds), cut into cubes (about 6 cups)
1/4 teaspoon Louisiana-style hot sauce
3/4 cup mayonnaise
2 tablespoons Dijon-style mustard
2 tablespoons cider vinegar
2 tablespoons sugar
1/2 of a 5-ounce package baby arugula (about 4 cups)
3/4 cup frozen whole kernel corn, prepared according to package directions and drained
1/2 English cucumber, sliced 1/4-inch thick
2 green onions, sliced (about 1/4 cup)
1 cup grape tomatoes

1. Place the potatoes into a 3-quart saucepan and add water to cover. Heat over medium-high heat to a boil. Reduce the heat to low. Cook for 15 minutes or until the potatoes are tender. Drain the potatoes well in a colander and rinse with cold water.
2. Stir the hot sauce, mayonnaise, mustard, vinegar and sugar in a large bowl. Add the potatoes, arugula, corn, cucumber, onions and tomatoes and toss to coat. Cover and refrigerate for 2 hours.

Ingredient Note: English cucumbers are sometimes sold as "seedless" because their seeds are much smaller than other varieties. They are a time saver since they don't require peeling or seeding.

Recipe Note: For a little more heat, you can increase the hot sauce to **1/2 teaspoon**.



Pair with *Campbell's Select Harvest* Creole-Style Chicken with Red Beans & Rice soup.

For more information about *Campbell's Select Harvest* soups, visit: <http://www.CampbellSoup.com/>.