



DRESSING:

½ cup seasoned rice vinegar

3 tablespoons canola oil

¼ tsp salt

¼ tsp ground black pepper

SALAD:

2 lbs small red potatoes cut in wedges

1 cup chopped seedless English cucumber

1 cup grape tomatoes, halved

½ cup diced yellow bell pepper

½ cup diced orange bell pepper

¼ cup chopped green onions

1 (2 ¼ oz) can sliced black olives, drained

1. In large bowl mix rice vinegar, canola oil, salt and pepper. Set aside.
2. Put cut potatoes in large pot and cover with water to 2 inches above potatoes; bring to a boil and boil for 5-7 minutes. Potatoes should be tender but not falling apart, drain water.
3. Add potatoes to large bowl with dressing and toss gently.
4. Add cucumber and remainder of ingredients and toss well. Cover and chill prior to serving.

