

# LLBN Recipes

## By Najwa Medina

### Mediterranean Potato Salad

*Loma Linda University*

Servings: 12

*Vegan*

4 pounds	Red Potatoes
3 each	Garlic Clove, chopped
1/4 cup	Lemon Juice, freshly squeezed
1/4 cup	Olive Oil
1/4 cup	Italian Parsley, chopped
Salt, to taste	

1. Boil potatoes for about 15-20 minutes.
2. Mix all ingredients.
3. Pour over peeled/cubed potatoes.
4. Mix and enjoy.

*Per Serving (excluding unknown items): 162 Calories; 5g Fat (25.1% calories from fat); 3g Protein; 28g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 10mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Vegetable; 0 Fruit; 1 Fat.*