



STEAKHOUSE ROASTED POTATO SALAD

Category: Side | Yield: 10 serving

Ingredients:

CWD #	Item Description	QTY	Notes
SF4851	Potatoes Roasted Redskin Garlic Rosemary	24 oz	
60406	Cheese Shredded Feather Cheddar Brighton Farms	.5 cup	
180770	Onions Fresh Green	0.25 oz	Cut On Bias
39085	Seasoning Steak Montreal	1 tsp	
48727	Mayonnaise, Highland Market	1 cup	
66482	Sour Cream Plain Hiland	0.5 cup	

PREPARATION:

1. Roast potatoes for 8 minutes at 425 degrees F until just golden. Remove from the oven and allow them to cool.
2. Meanwhile, mix the mayonnaise, sour cream, and steak seasoning in a large mixing bowl. Fold in the cooled potatoes, cheese, and green onions. Taste and adjust seasonings as needed.
3. Transfer to a container with lid. Store refrigerated for up to 7 days.





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CWD #	Item Description	QTY	Notes
4014	Roasted Red Potatoes, Roastworks Rosemary	24 oz	
2029	Sharp Cheddar Cheese, Feather Shredded	.5 cup	
819485	Green Onion	0.25 oz	Cut On Bias
	M&W Steak & Chop Seasoning	1 tsp	
145164	Mayonnaise, Highland Market	1 cup	
63311	Sour Cream, Cultured	0.5 cup	

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