



Side Dish, Main Dish

EASY SOUTHWEST POTATO SALAD

Ready Time: 30min

★★★★★ 1 Review

Prep Time: 15min

Cook Time: 15min

Potato Type: Reds

Cuisine: American

Serves: 6

Prep Method: Boiled

DESCRIPTION

Recipe by: [Danelle MC](#)

In just thirty minutes, have a delicious packed lunch, vegetarian taco filling, or salad topping of potato salad packed with vegetables and flavorful spices.

INGREDIENTS

1½ lbs. red potatoes, cubed

1 cup frozen corn, thawed

⅓ cup thinly sliced red onion

½ cup diced red bell pepper

1 small jalapeño, seeded and finely chopped

1 clove garlic, minced

3 Tablespoons lime juice

3 Tablespoons olive oil, plus more for sautéing vegetables

¾ teaspoon salt

¼ teaspoon pepper

¼ teaspoon ground cumin

¼ teaspoon chili powder

⅛ teaspoon cayenne pepper

1 (15 oz.) can black beans, rinsed and drained

2 green onions, chopped

¼ cup chopped fresh cilantro

PREPARATION

Prep Time: 15min | Cook Time: 15min

1. Place diced potatoes in a large pot and cover with water. Bring to a boil over medium-high heat and simmer until tender, about 12-15 minutes. Rinse with cold water and drain. Set aside to cool.
2. Meanwhile, in a large skillet over medium high heat, sauté the corn, red onion, bell pepper, jalapeño and garlic for about 5 minutes until veggies are softened and slightly charred.
3. In a small bowl, whisk together lime juice, olive oil, salt, pepper, cumin, chili powder and cayenne pepper.
4. Add the potatoes to a large bowl, along with the sautéed vegetables. Toss with the oil and lime juice mixture. Stir in the black beans, green onions and fresh cilantro until well combined. Chill for at least 2 hours before serving.

You may also like these [How to Make Potato Salad Recipe Ideas](#).

NUTRITION

Calories 250	Fat 7g	Sodium 520mg	Vitamin C 50%	Carbohydrates 40g	Fiber 6g
	Protein 6g	Potassium 15mg	Sugars 3g		