

Corn and Purple Potato Salad

Ingredients:

1. 1 1/2 pounds purple potatoes or small red potatoes
2. 1 cup corn kernels, cut off cob
3. 1 cup snow peas, cut into thirds
4. 1 cup carrots, peeled and grated
5. 1/2 cup celery, diced
6. 1 cup canned pineapple tidbits
7. 2 heads Boston or Bibb lettuce
8. 2 eggs, hard-boiled and chopped
9. 2 tablespoons cilantro or parsley, chopped

Dressing:

1. 1/3 cup olive oil
2. 3 tablespoons lime or lemon juice
3. 3 tablespoons pineapple juice
4. 1 teaspoon ground chili powder
5. 1/4 teaspoon salt
6. 1/4 teaspoon pepper

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Method:

1. Scrub the potatoes, and pierce each once with a fork. Arrange in a circle in a microwave oven. Turning each potato over about midway through cooking, microwave on high 7 to 8 minutes, or until potatoes yield slightly when squeezed. Wrap in a terry towel and let stand.
2. Dressing: Mix well oil, lime juice, pineapple juice, chili powder, salt, and pepper. Shake well and set aside.
3. Place the corn and peas in a 4-cup glass bowl. Cover with vented plastic wrap, and microwave on high for 2 to 3 minutes, or until the peas turn bright green. Stir in the carrots, celery, and pineapples; let cool to lukewarm. Mix with half the dressing, and then refrigerate.
4. Arrange the lettuce on 4 plates. Peel and slice the potatoes; then arrange in a circle at the outer edges of the lettuce. Place the corn mixture in the center of the lettuce. Sprinkle with the eggs and cilantro. Drizzle the remaining dressing over the salad.

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