ROASTED RED POTATO SALAD

- 8 fl oz Sweet Baby Ray's Garlic Parmesan Sauce
- 4 lbs Red potatoes quartered 1/2", roasted
- 1 lb Onions 1/2" dice, roasted
- 8 oz Celery 1/4" slice, roasted
- 1 Tbsp Rosemary fresh, chopped
- 8 fl oz bacon cooked, chopped

- 1. Roast vegetables in 350°F oven until done. Remove from oven and cool.
- 2. Place all ingredients in large mixing bowl and fold together until evenly coated.
- 3. Portion, label and store in refrigerator until service.

ADDITIONAL INFORMATION

Course <u>Lunch</u>, <u>Sides</u>

Cuisine <u>American</u>