

Potato Salad with Arugula (from *Greens Glorious Greens*, Johnna Albi & Catherine Walthers)

In this recipe, arugula is used more as an herb than a lettuce. The pungent flavor is distinct, but nicely balanced by the smoothness of the potatoes, the lushness of the olive oil, and the tang of the tomatoes. Great for picnics and barbecues.

Serves 6-8

2 lbs small red potatoes

½ cup very thinly sliced red onion

2 large tomatoes, cut into ½ inch wide wedges

1 cup chopped arugula leaves, washed and tough stems trimmed

Dressing: 3 Tbsp white wine vinegar

6 Tbsp extra virgin olive oil

½ tsp dry mustard

salt and freshly ground black pepper to taste

Scrub potatoes well. Steam over boiling water until tender when pierced with the tip of a sharp knife, 15-20 minutes.

Cool potatoes slightly under running water to allow easy handling. Peel potatoes and cut in half lengthwise. Cut each half into 3 pieces. You should have about 5 cups of 1 inch chunks. Place in a large mixing bowl.

When potatoes have cooled to room temperature, add the red onion, tomatoes, and arugula. Toss gently to combine.

In a small jar, combine the vinegar, olive oil, mustard powder, and salt and pepper. Pour over the vegetables and toss gently to incorporate dressing. Taste and adjust seasonings.