Potato, Green Bean and Cherry Tomato Salad

1 1/4 pounds slender green beans, trimmed but left whole  
2 pounds small new potatoes, halved or quartered  
3 tablespoons white wine vinegar  
1 pint cherry tomatoes  
1/4 cup finely chopped flat-leaf parsley  
1 bunch scallions, trimmed and sliced (about 1/4 cup)  
1/4 cup drained capers  
1 cup bottled Italian vinaigrette  
Salt and freshly ground black pepper

1. Cook the beans in a pot of boiling, salted water until crisp-tender, about 8 minutes. Transfer them immediately to a bowl of ice water to stop the cooking and set their color. Drain them well, transfer them to a bowl and set aside.

2. Add the potatoes to the pot of boiling salted water and cook until tender, about 8 minutes. Drain them through a colander and then put the potatoes back into the still-warm pot so that all of the moisture can evaporate away. Transfer the, warm dry potatoes to a large bowl and pour the vinegar over the potatoes and stir gently to coat. Cool to room temperature, occasionally stirring gently.

3. Add green beans, tomatoes, parsley, scallions and capers to the potatoes.

4. Pour the dressing over the salad and toss to coat. Season with salt and pepper and serve immediately or let stand at room temperature for up to two hours.

Note: To turn this side dish into an entrée, just add some grilled chicken or cubes of Black Forest Ham.