



## warm potato & kale salad

This Warm Potato Kale Salad, dressed in a delicious miso and mustard vinaigrette, is a superstar side dish! Fresh and healthy kale is combined with golden and tender oven-roasted mini potatoes, making every bite both crunchy and creamy.

SERVES: 4-6



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## ingredients directions

### Miso Vinaigrette

- 2 tbsp olive oil
- 1 tbsp rice vinegar
- 1 tbsp water
- 1 tsp Dijon mustard
- 1 tsp miso paste
- 1 tsp honey
  
- 2 lbs mini Yukon Golds, or any variety of mini potatoes, halved
- 2 tbsp olive oil
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- ¼ cup freshly grated Parmesan cheese
  
- 5 oz baby kale

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- 1.** For the dressing, whisk olive oil, rice vinegar, water, Dijon mustard, miso paste and honey. Set aside.
- 2.** Preheat oven to 400°F. In a large bowl, toss potatoes with olive oil, salt and pepper. Spread evenly over a parchment-lined baking sheet. Roast for 20 minutes, stir and roast 10 minutes more, until potatoes are golden and tender. Sprinkle potatoes with Parmesan cheese and place back in oven for 2 more minutes.
- 3.** Place potatoes in a large serving bowl, add baby kale and dressing. Toss well and serve immediately.

*“Great food is like great sex. The more you have the more you want.”*

— GAEL GREENE

