



roasted potato & green bean salad

A giant (and healthy) leap ahead of the classic creamy potato salad, this two-tone, elegant salad combines bites of roasted, caramelized and tender mini potatoes with bright, crisp green beans. Tossed in a balsamic and honey mustard vinaigrette, this salad serves up huge flavor in every forkful.

SERVES: 6

ingredients

- 3 lbs red mini potatoes, washed and cut in half
- 2 tbsp olive oil
- 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 3/4 lb green beans, trimmed, cut in half

Balsamic Vinaigrette

- 2 tbsp olive oil
- 1 tbsp balsamic vinegar
- 1 tsp Dijon mustard
- 1/2 tsp honey
- 1/4 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 3 tbsp chopped fresh basil

directions

1. Preheat oven to 375°F. In a large bowl, toss potatoes with olive oil, salt and pepper. Place on a parchment-lined baking sheet and bake 45 minutes, until golden, stirring potatoes occasionally.
2. While potatoes are cooking, bring a pot of water to a boil. Add beans, cooking on low heat until tender crisp, 3-4 minutes. Drain and rinse under cold water to stop cooking.
3. For the vinaigrette, in a small bowl, whisk olive oil, balsamic vinegar, Dijon mustard, honey, salt and pepper.
4. To assemble, in a large bowl, combine roasted potatoes, green beans and basil. Toss to coat with dressing.



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