



Potato & Green Bean Salad with Dijon Vinaigrette

2# small red potatoes, unpeeled, scrubbed, cut into ¼" thick slices
1# green beans / haricots verts, trimmed
2 T. table salt
2 garlic cloves, minced
2 T. + 1 t. champagne vinegar
1 T. Dijon mustard
¼ c. + 2 T. olive oil
¾ t. ground black pepper
3 T. minced shallot
1 ½ T. minced parsley
1 ½ T. minced chives

Boil salted water for green beans. Blanch then shock in ice water. Drain, cut green beans in half or thirds, depending on size. Chill until needed.

Place potatoes, 6 cups cold water, and 2 T. table salt in a large saucepan; bring to a boil over high heat, then reduce heat to medium. Simmer potatoes, uncovered, until tender but still firm – about 5 minutes. Reserve ¼ cup cooking water from potatoes. Drain potatoes, and arrange hot potatoes close together on a sheet pan.

Whisk garlic, potato water, vinegar, Dijon mustard, oil and pepper in a small bowl until combined. Drizzle dressing evenly over warm potatoes. Let stand 10 minutes.

Combine potatoes, green beans, shallots & herbs in large bowl. Mix gently to integrate dressing. Transfer to a serving bowl. Serve chilled or at room temperature.

Serves 8-10.

Note: If not serving immediately, keep beans & herbs separate, so the acid doesn't turn them Army green.