

Purple & White Potato Salad



Purple and white fingerling potatoes, fresh green beans and lots of garlic all mixed together in a homemade Dijon and shallot dressing

Serves 12

1 pound purple fingerling potatoes

3T shallots, minced

1 pound white fingerling potatoes

salt and pepper

1/4c fresh herb mix ~ dill, garlic, chives,
thyme and/or parsley, chopped

1/4c white wine vinegar

2T Dijon mustard

3/4c olive oil

In a large stockpot, simmer potatoes in salted water until fork tender ~ about 10 minutes. Drain in large colander.

In large stockpot, cook beans in 3" salted, boiling water over high heat until crisp tender, about 3~5 minutes. Using slotted spoon, transfer beans to colander with potatoes.

In large bowl, toss together potatoes, beans and herbs. In small bowl, whisk together Dijon, shallots, salt and pepper, vinegar and olive oil. Drizzle dressing over potatoes and mix well.

Prepare Ahead Tip

Serve warm or room temperature. Keep well, refrigerated, 4 days.

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