



# POTATO & GREEN BEAN SALAD

## Ingredients

- 1/2 pound (8 oz) green beans, trimmed and cut into 1 1/2 inch pieces
- 3 pounds potatoes, chopped into roughly 1 to 1 1/2 inch pieces
- 1/2 t. salt
- 1/2 t. ground pepper
- 3T. dry white wine
- 2 T. white wine vinegar
- 1 small onion, diced, about 1/3 c.  
(or 1 large shallot)
- 1 T. minced garlic
- 1 T. Dijon mustard
- 2/3 c. olive oil
- 1/2 t. honey, optional
- 1 T. chopped fresh dill (or 1 t. dried)
- 1 T. chopped fresh parsley (or 1 t. dried)



## Directions:

Steam beans for 20 minutes, or until just tender. Set aside. Steam potatoes until just tender, about 20 minutes. Transfer potatoes and green beans to a large bowl.

In small bowl whisk together the salt, pepper, white wine, vinegar, onion, garlic, mustard, and olive oil. Whisk in the honey, if desired. Pour vinaigrette over the potatoes. Toss potatoes to coat. Sprinkle with dill and parsley.

Can be served cold or at room temperature. (Personally, I like it at room temp!)

Extra ideas: sprinkle some chopped bacon or crumbled feta on top—yum!