



kitchen collage

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monday - friday 10-5:30 /saturday 9-5

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Potato and Green Bean Salad with Dill Pesto

Serves 2

This potato-green bean combo tastes best on the day it's made, dressed just before serving. You can make another version of this salad by using basil pesto instead.

1-1/2 pounds small red-skinned or fingerling potatoes

1/2 pound French green beans (haricots verts), trimmed and cut in half or thirds

DILL PESTO

1 clove garlic

1/4 cup lightly-packed fresh dill

2 tablespoons chopped fresh parsley

1-1/2 tablespoons apple cider vinegar

2 teaspoons Dijon mustard

1/3 cup olive oil

Salt and pepper

1. Fill a large saucepan with cold water and potatoes and bring to a boil. Lower heat to medium and cook until they can be easily pierced with a knife, about 15 minutes. Drain and let cool. Cut the potatoes into quarters.

2. Steam the green beans for about 4 minutes, then drain and run them under cold running water until they're cool to the touch. Combine with potatoes in a serving bowl.

3. To make the pesto, in a food processor, add the garlic clove and mince. Stop the machine and then add the other pesto ingredients. Process until mixture is well combined. Just before serving, add enough pesto to coat the potatoes and green beans. This potato salad tastes best served at room temperature.