

Tomato, Haricots Verts and Potato Salad

Servings: 6

Source: Food & Wine Sept. 2016

Ingredients

- 1½ lbs. mixed baby potatoes
- kosher salt and pepper
- ½ lb haricots verts, trimmed
- ¼ c. olive oil
- 2 tbsps balsamic vinegar
- 1 pint mixed cherry tomatoes, halved
- ¾ cup mixed pitted olives, halved
- ½ cup thinly sliced red onion
- 2 tbsps capers, drained and rinsed
- 1 cup lightly packed torn basil leaves
- ½ cup lightly packed parsley leaves

Method

1. In a medium saucepan, cover the potatoes with cold water and bring to a boil. Add a generous pinch of salt and simmer over moderate heat until the potatoes are tender, about 15 minutes. Drain and let cool slightly, then cut in half.
2. Bring a medium saucepan of water to a boil. Fill a large bowl with ice water. Add the haricots verts add a generous pinch of salt to the saucepan and blanch until crisp-tender, about 2 minutes. Drain and transfer to the ice bath to cool. Drain the beans again and dry thoroughly.
3. In a large bowl, whisk the olive oil with the vinegar. Add the potatoes, beans, tomatoes, olives, red onion and capers and toss gently. Fold in the basil and parsley, season with salt and pepper and serve.

Notes

This was very good although a bit sharp. Maybe fewer capers.