

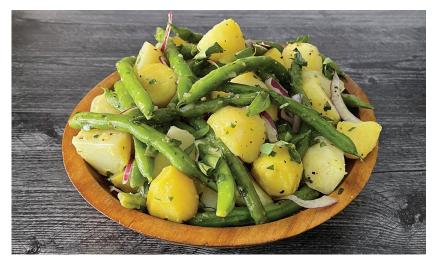
Potatoes and Green Bean Salad

Patate e Fagiolini

Yields 4-6 Servings

INGREDIENTS:

- 2 lbs. red or Yukon Gold potatoes, peeled and cut into quarters
- 2 tsp. salt
- 1 lb. green beans, trimmed
- ½ cup extra virgin olive oil
- 3 Tbsp. red or white wine vinegar
- Juice and zest of 1 lemon
- 4 fresh basil leaves, torn
- 3 Tbsp. fresh parsley, chopped
- ½ tsp. salt, ¼ tsp. black pepper or
 1 tsp. PGS (Pastagirl Seasoning
- Slivers of red onion (optional)



This traditional Sicilian side dish is definitely a staple on our family table during the summertime when green beans are in season. It's gluten-free, vegan and dairy free. It can be prepared hours in advance, kept and served at room temperature, which makes it a perfect dish to take along for a picnic or an outdoor gathering for everyone to enjoy.

INSTRUCTIONS:

- 1. Place potatoes in a large pot of cold water; add 1 tsp. of salt. Bring to a boil and cook until potatoes are easily pierced with a knife (about 10 min). Drain and set aside in a medium bowl.
- 2. Fill the same pot that you cooked the potatoes in with water and add the beans and enough water to cover the beans, plus 1 tsp. salt. Bring to a boil and cook until beans are bright green, slightly tender but crisp, about 4-5 minutes. Drain the beans and add them to a bowl of ice water to stop the cooking. Drain and pat dry. When cool, slice them in half inch lengths.
- 3. While the beans are cooking, make the dressing. In a bowl large enough to hold the potatoes and the green beans, add the olive oil, vinegar or lemon juice, zest, dried oregano, PGS or salt and pepper.
- 4. Whisk vigorously until combined and add in the sliced red onion, if using, allowing it to mellow in the vinegar.
- 5. Place warm potatoes and green beans in the bowl with the dressing and gently toss together.
- 6. Pour ½ the dressing over the vegetables and toss again.
- 7. Let sit at least 30 minutes at room temperature before serving.
- 8. When ready to serve drizzle with the rest of the dressing and transfer to a serving platter.
- 9. Garnish with a drizzle of olive oil and more fresh parsley and basil.

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