



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.