

Salty Green Potato Salad

Recipe 185 of 365

Here's a moist potato salad with the addictive tang of salt and vinegar potato chips, minus any trace of trans fat, plus capers and all the herbs I had in my kitchen. Use the chives, cilantro, and basil called for here, or substitute whatever mix of soft, leafy herbs you have hanging around. For variation, you could also substitute pasta, couscous, or wheat berries for the potatoes, or stir in flaked canned tuna, pickles, or chopped olives.

I prefer to leave the skins on the potatoes, but you can peel them before or after cooking, if you choose.

TIME: 30 minutes total

MAKES: 4 to 6 servings

1 24-ounce bag (or equivalent) Baby Dutch yellow potatoes, such as Melissa's brand
Salt and freshly ground pepper
1/4 cup chopped fresh chives
1/4 cup chopped fresh cilantro
2 tablespoons chopped fresh basil
1 shallot, very finely chopped
1/4 cup drained capers, roughly chopped
2 tablespoons Dijon mustard
1/4 cup white wine vinegar
1/4 cup extra virgin olive oil

Place the potatoes in a medium saucepan. Add water to cover and about 2 teaspoons salt, and bring to a boil. Reduce heat and simmer for 15 to 20 minutes, or until potatoes are tender all the way through when pierced with a skewer or small knife.

While the potatoes cook, whisk the herbs, shallots, capers, mustard, and vinegar together in a large mixing bowl. Add the oil in a slow, steady stream, whisking to emulsify, and season to taste with salt and pepper.

Drain the potatoes. When cool enough to handle, slice into 1/2" rounds and add to the mixing bowl while still good and warm. Toss the salad to coat the potatoes well with the dressing, season again if necessary, and serve warm, at room temperature, or cold the next day.