

Green Bean and Potato Salad

Ingredients

1/2 c Olive Oil
1/4 c White Wine
1/4 c White Wine Vinegar
3 T Dijon Mustard
2 T Shallots
2 t Garlic (minced)
3 lb Red New Potatoes (cut into
1-inch wedges)
1 lb Haricot Verts (trimmed, halved
crosswise)
6 Bacon Slices (diced)
1/2 c Scallions (chopped)
2 T Tarragon (minced)
0 ds Salt
0 ds Ground Black Pepper

Instructions

1. For the vinaigrette, whisk together all ingredients in a small bowl; season with salt and pepper and set aside.

2. For the salad, cover potatoes with cold salted water in a pot. Bring water to a boil, and cook potatoes until tender, about 5 minutes. Remove potatoes with a slotted spoon, and arrange in a single layer on a baking sheet. Pour 3/4 cup vinaigrette over warm potatoes; let cool, 20-30 minutes.

3. Boil haricots verts in same pot of water until tender, 3-4 minutes; drain. Transfer haricot verts to a large bowl, and toss with 1/4 cup vinaigrette; set aside to cool, 20-30 minutes.

4. Cook bacon in a skillet over medium heat until crisp; transfer to a paper-towel-lined plate.

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5. Gently stir potatoes, scallions, tarragon, and remaining 1/4 cup vinaigrette into haricots verts. Season salad with salt and pepper and top with bacon.