



potato salad

from Elle A Cooking @ Home

prep time: 30 min
cook time: 30 min
ready in: 1 hr

servings: 4-6

ingredients:

For the Herb Vinaigrette:

- 3 tablespoons extra-virgin olive oil
- 1/2 teaspoon Dijon mustard, optional
- 1 tablespoon wine vinegar
- 2 hard-boiled eggs, whites only
- 1 bunch chives
- 1/2 bunch parsley, finely chopped
- sea salt and freshly ground black pepper, to taste

For the Potato Salad:

- 1 pound baby Dutch or fingerling potatoes, scrubbed clean
- kosher salt
- Herb Vinaigrette

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- 3 pink radishes, rinsed and trimmed
- 1 bunch mâche (lamb's lettuce) or watercress, rinsed and spun-dry
- sea salt and freshly ground black pepper, to taste

directions:

For the Herb Vinaigrette:

In a medium bowl, whisk together the mustard, if using, vinegar, salt and pepper. Slowly drizzle in the olive oil, whisking constantly to form an emulsion.

Hold the bunch of chives directly over the dressing bowl and use kitchen shears to snip small pieces into the dressing. Add the finely chopped parsley and whisk to combine the herbs.

Pass the hard-boiled egg whites through a chinois or fine-mesh strainer by pressing down with the back of a spoon. Add the egg white mimosa to the dressing and mix to combine. Taste for seasoning and set aside.

For the Potato Salad:

Place the cleaned potatoes and a handful of salt in a stockpot with cold water. Make sure to salt the water well, just as you would for pasta water. Bring to a boil over medium high heat and then immediately reduce

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the heat to medium low. Gently simmer the potatoes for another 10-15 minutes, until the potatoes are barely tender when pierced with a paring knife.

Drain the potatoes in a colander. If you wish to peel the potatoes, let them cool in ice water first to loosen the skin. Otherwise, simply let the potatoes cool in the colander.

Meanwhile, thinly slice radish with a mandoline. Set aside.

Once cool enough to handle, slice potatoes into 1/2-inch thick rounds and place in a large mixing bowl. Pour in the reserved dressing and mix together with a spoon to coat evenly.

Add the sliced radish and mâche (lamb's lettuce). Toss gently to coat and taste for seasoning. Serve and enjoy immediately!

notes:

If you're planning to make the salad a few hours ahead of time, let the potatoes and dressing marry together in the fridge until you're ready to assemble. To keep the radish crisp and the mâche fresh, toss them together just before serving. Enjoy the salad cold or at room temperature.