



## Provençal Style Potatoes and Beans

### INGREDIENTS:

1 lb	tiny red potatoes	1 T	snipped fresh Italian parsley
¼ t	salt	1 T	snipped fresh basil
8 oz	haricots verts, ends trimmed	1 t	Dijon mustard
1/4 c	olive oil	½ t	salt
1/3 c	white wine vinegar	¼ t	freshly ground black pepper
¼ c	small diced red onion	¾ c	grape tomatoes, halved
1 to 2 T	snipped fresh dill	2 T	capers, rinsed, drained

### PREPARATION:

- In medium saucepan, place potatoes with water to cover and ¼ t salt.
- Bring to boiling; reduce heat.
- Simmer, covered, for 15 to 20 minutes or until potatoes are just tender.
- Drain well and cool.
- Meanwhile, in a small saucepan, cook haricots verts in 2 inches of boiling water about 5 minutes or until barely tender; drain.
- Immediately place in large bowl of ice water.
- Drain again, discarding the ice.
- Set aside.
- Cut potatoes into quarters and place in a large bowl.
- For dressing, in a screw-top jar, combine olive oil, vinegar, red onion, dill, parsley, basil, Dijon mustard, ½ t salt and pepper.
- Cover and shake well.
- Pour dressing over potatoes, tossing gently to coat.
- Let potato mixture stand at room temperature for 15 minutes.
- Just before serving, add haricots verts, tomatoes, and capers to potato mixture.
- Toss gently to mix.
- Transfer to a shallow serving dish or platter.

**8 servings / Calories per serving: 122 / Fat grams per serving: 7**

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