



## 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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