



Warm Potato and Green Bean Salad

INGREDIENTS:

2 lbs red potatoes, scrubbed, unpeeled
2 c green beans, trimmed, cut 2-inches
¼ c red wine vinegar
1 t Dijon mustard
1 t whole grain mustard
1 clove garlic, minced
2 T olive oil
1 red pepper, roasted, diced
¼ c finely chopped fresh herbs: parsley, basil, chives
1 T bacon bits or 2 oz. diced prosciutto, fat rendered, drained on paper towels
Salt and pepper to taste

PREPARATION:

- Bring medium saucepan of lightly salted water to boil.
- Add potatoes and reduce heat to simmer.
- Cook until potatoes are tender, about 10 minutes.
- Using skimmer or slotted spoon; remove potatoes from the water.
- Rinse under cold water to stop cooking; set aside to cool.
- Add green beans to water and cook until barely tender, about 3 minutes.
- Drain and rinse under cold water.
- Whisk vinegar, mustards, and garlic in mixing bowl.
- Gradually whisk in the oil.
- Add potatoes, green beans and red pepper, and bacon bits.
- Sprinkle with fresh herbs and season with salt and pepper.

Number of Servings: 12

Serving Size: ½ cup

Calories per serving: 103 (with bacon bits)

Fat grams per serving: 7

Calories per serving: 113 (with prosciutto)

Fat grams per serving: 8

