

# Fresh Herb Potato Salad

## Instructions

1. In a large saucepan or Dutch oven, combine the sliced red potatoes and salt. Cover with water by 1 inch. Bring to a boil over high heat, then reduce the heat to medium-low and cook for about 5 to 6 minutes.
2. Reserve  $\frac{1}{4}$  cup of the cooking water, then drain. Transfer the potatoes to a large mixing bowl.
3. In a small food processor or blender, combine the olive oil,  $\frac{1}{3}$  cup of parsley,  $\frac{1}{3}$  cup of green onions, lemon juice, Dijon mustard, garlic, and freshly ground black pepper. Pulse or blend until the herbs and garlic have been chopped into fine pieces. Then, while running the food processor, pour in the reserved cooking water and process just until blended. If you don't have a food processor or blender, just finely chop the parsley and onions, and whisk the dressing together until the oil is fully incorporated.
4. Drizzle the potatoes with the herb olive oil mixture and gently stir to combine. It will look like you've poured in too much dressing, but don't worry, the potatoes will soak it up! Let the potatoes rest for ten minutes, gently tossing every few minutes.
5. Add the celery to the bowl, along with a couple tablespoons each of chopped parsley and green onions. Toss again. Generously season to taste with salt and pepper.
6. Serve immediately or cover and refrigerate until you're ready to serve. This salad is best served within a few hours but will keep in the refrigerator for about three days.

## Ingredients

- 2 pounds small red potatoes, scrubbed and sliced into  $\frac{1}{4}$ -inch thick rounds
- 1 tbsp fine sea salt
- $\frac{1}{4}$  cup olive oil
- $\frac{1}{3}$  cup lightly packed fresh flat-leaf parsley, roughly chopped, plus about 2 tbsp more for garnish
- $\frac{1}{3}$  cup roughly chopped green onions, plus about 2 tbsp thinly sliced for garnish
- 2 tbsp fresh lemon juice
- 2 tsp Dijon mustard
- 2 garlic cloves, roughly chopped
- Freshly ground black pepper, to taste
- 3 celery stalks, chopped

## Grocery List

### Produce

- Red potatoes
- Parsley
- Green onions
- Lemon
- Garlic
- Celery

### Pantry Items

- Olive oil
- Dijon mustard
- Salt
- Pepper