

RECIPE | TOMATOES

ITALIAN POTATO SALAD



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Recipe created by Loubies and Lulu

INGREDIENTS

- 1 pint Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 10 oz Pure Flavor® Poco Bites Cocktail Cucumbers, sliced lengthwise then halved
- 3 large russet, red or Yukon potatoes, chopped
- 1 cup steamed green beans, cut in half
- 1/3 cup fresh basil, chopped
- 1/4 cup red onion, diced
- 1 tsp salt (for boiling potatoes)
- 1/2 tsp salt (for salad)
- 1/2 tsp black pepper

For the Vinaigrette:

- 1/2 cup extra virgin olive oil
- 3 garlic cloves, minced
- 4 tbsp apple cider vinegar

DIRECTIONS

1. Combine all vinaigrette ingredients in a mason jar and whisk (or shake) to combine. Set aside in the fridge.
2. Add potatoes to large pot and cover with water. Add 1 tsp salt and bring to a boil.
3. Reduce heat to medium and cook for 8 to 10 minutes.
4. Strain water from pot and set potatoes aside to cool.
5. Add tomatoes, cucumbers, beans, onion and basil to a large salad bowl. Then, add potatoes and coat with vinaigrette. Serve right away or let chill for a few hours.



TOTAL TIME

25 minutes

PREP TIME

15 minutes

COOK TIME

10 minutes

SERVES

6

COOKING LEVEL

Easy