



TOTAL TIME

25 minutes

PREP TIME

15 minutes

COOK TIME

10 minutes

SERVES

6

COOKING LEVEL

Easy

RECIPE | TOMATOES



ITALIAN POTATO SALAD

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.



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