

Green Bean and Fingerling Potato Salad

Ingredients

2 lbs purple and/or white fingerling potatoes
1 lb green beans, trimmed
1/4 cup chopped mixed fresh herbs
 such as chives and garlic chives and
 thyme, parsley, mint and summer
 savory leaves.
2 Tbsp extra-virgin olive oil
1/2 tsp freshly grated lemon zest



Directions

In a large kettle, simmer potatoes in salted water to cover until tender when pierced with a fork, about 10 minutes and drain in a large colander. In a large saucepan, cook beans in 3 inches salted boiling water over high heat until crisp tender, about 3 to 5 minutes. With tongs or a slotted spoon, transfer beans to colander with potatoes and drain well. In a large bowl, toss together warm potatoes, beans, herbs, oil, and zest. Salt and pepper to taste. Salad may be made 1 day ahead and chilled, covered. Serve salad warm or at room temperature.

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