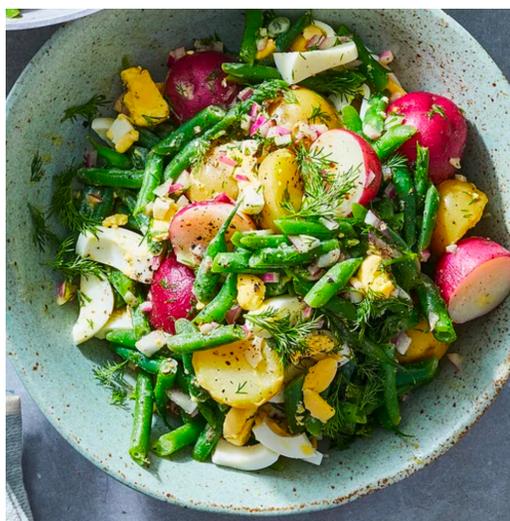


Farm Market

Dilly Potato Salad with Green Beans



Ingredients:

- 1¼ cup finely chopped red onion
- 8 ounces baby potatoes
- 12 ounces string beans (green, yellow, or a mix), trimmed and cut into 1-inch pieces
- ¼ cup chopped fresh dill, plus more for garnish, or 1 Tbsp. dried
- 2 tablespoons olive oil
- 2 tablespoons white-wine vinegar
- 2 teaspoons Dijon or yellow mustard
- ½ teaspoon ground pepper
- ¼ teaspoon salt
- 3 large hard-boiled eggs, coarsely chopped (see Tip)

Directions:

1. Place red onion in a small bowl and cover with ice water. Let stand for at least 10 minutes, then drain well and set aside.
2. Meanwhile, bring 1 inch of water to a boil in a medium saucepan fitted with a steamer basket. Add potatoes, cover and steam until just tender when pierced with a knife, 12 to 15 minutes. Add beans to the steamer basket with the potatoes; cover and continue cooking until the potatoes are soft and the beans are tender-crisp, 5 to 7 minutes more. Rinse the vegetables under cool water and drain well.
3. Whisk dill, oil, vinegar, mustard, pepper, and salt in a large bowl. Halve the potatoes and add to the bowl with the dressing, along with the beans, red onion, and chopped eggs. Stir gently to combine. Garnish with more fresh dill, if desired.

Tips:

To make ahead: Steam green beans and potatoes (Step 2) and refrigerate for up to 2 days. Make dressing (Step 3), leaving out dill, and refrigerate for up to 2 days.

To hard-boil eggs, place cold large eggs in a single layer in a saucepan; cover with water. Set the pan over medium-high heat. When the water just begins to bubble vigorously, reduce the heat to a slight simmer; simmer for 10 minutes. Remove from the heat, pour out the hot water, and cover the eggs with ice-cold water. Let the eggs cool before peeling.

Nutrition Facts:

Serving Size: ¾ cup
126 calories; total fat 7g 11% DV;
saturated fat 1g; cholesterol 93mg 31%
DV; sodium 160mg 6% DV; potassium
336mg 9% DV; carbohydrates 11g 4%
DV; fiber 2g 8% DV; sugar 3g; protein
5g 10% DV; exchange other carbs
1; vitamin a iu -1IU; vitamin c -1mg;
folate -1mcg; calcium -1mg; iron -1mg;
magnesium -1mg; thiamin -1mg.

Recipe from eatingwell.com

