

Zesty Red Potato & Green Bean Salad

Prep: 10 minutes

Bake: 45 minutes • Serves: 8

- 2 pounds red potatoes, unpeeled and each cut into 1½-inch chunks (about 7 cups)
- 2 small red onions, each cut into 8 wedges
- 3 tablespoons olive oil
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 pound fresh green beans, trimmed
- 3 tablespoons red wine vinegar
- 1½ tablespoons Dijon mustard
- 1 package (⅔ ounce) fresh basil, leaves removed and chopped
- ½ cup drained and sliced kalamata olives
- ½ cup drained and sliced pepperoncini peppers (from about 10 peppers)

1. Preheat oven to 425°. In large bowl, toss potatoes, onions, 1½ tablespoons oil, salt and black pepper until vegetables are well coated. Transfer potato mixture to rimmed baking pan. Bake 30 minutes. Stir in green beans and bake 15 minutes longer or until vegetables are tender.

2. In large bowl, whisk together vinegar, mustard and remaining 1½ tablespoons oil. Add basil, olives, peppers and potato mixture and toss to coat vegetables. Serve warm or at room temperature. Makes about 10 cups.

Approximate nutritional values per serving:

*210 Calories, 9g Fat (1g Saturated), 0mg Cholesterol,
349mg Sodium, 30g Carbohydrates, 4g Fiber, 4g Protein*