

New Potato Salad

Ingredients

- 1/2 kg new potatoes**
- 1/2 kg green beans**
- 1 red capsicum**
- 4 small tomatoes**
- 1 small clove garlic**
- 1 lemon**
- 1/4 cup mint/your favourite herbs**
- 1/2 cup basil leaves**
- 1 small onion
- 1/4 cup extra virgin olive oil
- 1/4 cup red wine vinegar
- 2 tsp dijon mustard
- salt and pepper to taste
- olives, capers and/or bacon if desired



*** Look for bold ingredients at the market.**

Directions

1. Bring the potatoes to a boil and cook until they are tender. Drain and let cool a bit. Cut into bite-sized pieces and place them into a large bowl.
2. While the potatoes are cooking, boil the green beans for 4-5 minutes or until tender. Drain the beans and rinse them with cold water. Cut the beans once or twice, and add them to the bowl with the potatoes.
3. Juice the lemon and mix with the oil and mustard. Toss with the warm potatoes and beans. Let cool to room temperature.
4. Meanwhile, dice the capsicum, quarter the tomatoes and mince the garlic and onion. When the potatoes are cooled to room temperature, cut the herbs and add everything to the bowl.
5. Add salt and pepper to taste. Add olives, capers and/or fried bacon bits if desired.