

# WARM POTATO SALAD

## INGREDIENTS

1 pounds thin-skinned potatoes (such as Yukon gold, fingerling, red bliss)

1 bunch fresh parsley

1 bunch scallions

for the dressing:

½ cup olive oil

½ cup white wine vinegar

2 tablespoons Dijon mustard

1 tablespoon honey

## METHOD

Wash and scrub the potatoes, then place them in a large pot and cover with water.

Bring to a boil, then turn down the heat so they just simmer.

Let them cook until the potatoes are easily pierced with a knife or fork.

When they are done, strain off the water and let them sit to cool slightly before you cut them into small bite size pieces.

Put the cut potatoes in a bowl large enough to be able to toss them around with the dressing.

Pick the parsley leaves off the stems and chop the leaves slightly-children love to tear them up with their fingers. Add them to the potatoes.

Next prepare the dressing. This works best if you have an empty jar. Combine all the ingredients in the jar, put the lid on tightly and shake away.

Pour it all over the potatoes and gently toss. Taste your salad to see if you need to add any more dressing or salt and pepper if you like.

We enjoy this potato salad with fresh greens and green beans. I always double the amount of dressing so that there is enough dressing for everything.