

ITALIAN GREEN BEANS & POTATO SALAD

Cooking Time & Servings

- **Preparation Time:** 20 minutes
 - **Cooking Time:** 40 minutes
 - **Total Time:** 1 hour
 - **Servings:** 4
-

Ingredients

- 4 medium potatoes (about 1 lb / 2 cups chopped)
- 14 oz (400g) fresh green beans, trimmed
- ¼ cup extra-virgin olive oil
- 4 sprigs fresh parsley, finely chopped
- ½ clove garlic, minced
- 4 tsp white wine vinegar
- Salt & black pepper, to taste

? *Optional Add-ins:*

- 2 hard-boiled eggs, sliced ?
 - ¼ cup sliced red onions ?
 - ½ cup cherry tomatoes, halved ?
 - ¼ cup black olives, pitted ?
 - 1 can (5 oz) tuna, drained ?
-

Method

1 **Boil the Potatoes:**

- Wash the **potatoes thoroughly** and place them in a pot with **cold salted water**.
- Bring to a boil and cook for **35-40 minutes**, or until tender when pierced with a fork.
- Drain, let cool slightly, peel, and **cut into large chunks**.

2 **Cook the Green Beans:**

- Rinse the **green beans** and trim the ends.
- Bring a **large pot of salted water** to a boil.
- Add the green beans and cook for **3-5 minutes** (they should remain slightly crisp).
- Drain and immediately rinse under **cold running water** to stop the cooking and preserve their vibrant color.

3 **Make the Dressing:**

- In a **small jar or bowl**, whisk together the **olive oil, vinegar, garlic, parsley, salt, and pepper**.
- Close the jar and **shake well** to emulsify.

4 **Assemble the Salad:**

- In a **large bowl**, combine the **potatoes and green beans**.
- Pour the dressing over the salad and gently toss to coat.
- Cover and refrigerate for at least **15 minutes** before serving for the flavors to meld.

5 **Serve & Enjoy!**

- Garnish with **extra parsley** and serve chilled or at room temperature.