

Green Bean Potato Salad

Homemade potato salad with yukon golds, green beans, hard-boiled eggs and herbs and a light mayo olive oil and Dijon dressing.



Ingredients

Dressing:

- 3 tablespoons mayonnaise
- 2 tablespoons white vinegar or 1 tablespoon pickle juice
- 1 tablespoon honey or granulated sugar
- ½ tablespoon Dijon mustard
- Zest and juice of 1 medium lemon
- 2 cloves garlic, peeled and minced
- ½ cup olive oil
- 1 ¼ teaspoons coarse salt
- ½ teaspoon freshly ground black pepper

Salad:

- 2 pounds Yukon gold potatoes, cubed
- ½ pound fresh green beans, trimmed and cut into 2-inch pieces
- 4 hard-boiled eggs, peeled and chopped
- ½ cup flat-leaf Italian parsley, chopped
- 2 tablespoons fresh chives and/or dill, chopped

Instructions

1. In a large glass bowl, whisk together the mayonnaise, vinegar, honey, Dijon and lemon zest and juice until incorporated. Slowly drizzle in the olive oil until emulsified. Season with salt and black pepper; taste and adjust seasoning, if necessary. Set aside.
2. Bring a large pot of water to a boil. Add the potatoes and cook 4-5 minutes, then add the green beans and cook another 2-3 minutes or until potatoes and green beans are just barely fork tender. Drain and rinse with cold water.
3. Add the potatoes, green beans and hard-boiled eggs to the bowl with the dressing and toss to coat. Refrigerate at least an hour. Toss with parsley and fresh chives and/or dill and serve.

Source: <https://www.thegourmetrd.com/green-bean-potato-salad/>