

## Arugula Pesto Potato Salad



Servings:

**8 servings**

Prep Time:

**10 min**

Cook Time:

**35 min2.5**

### Ingredients

- 2 lb **Baby Potatoes**, halved
- 2 tbsp **Olive Oil**
- 1 tsp **Salt**
- 1/2 tsp **Pepper**
- 1 tsp **Garlic Powder**
- 1 tsp **Thyme, Dried**
- 5 oz **Arugula**
- 6 each **Radish**, sliced thinly
- 3 tbsp **Green Onions (Scallions)**, sliced thinly (about 3)
- 2 cups **Arugula**, packed
- 1 cup **Basil, Fresh**, packed
- 1 tbsp **Chives**, chopped
- 2 each **Garlic Cloves**
- 1/3 cup **Walnuts**, toasted

### Method of Preparation

#### Step 1

Preheat the oven to 425 degrees F.

In a bowl add potatoes, olive oil, and seasonings. Toss to coat.

Spread evenly on a sheet pan and roast for 35 minutes. Tossing halfway through.

#### Step 2

In a food processor add: arugula (2 cups), basil, chives, garlic, walnuts, cheese, lemon zest/juice, honey, salt, pepper, and olive oil.

Pulse until it is finely chopped. Scrape down the sides and then blend for about 1 minute until smooth.

#### Step 3

In a large bowl add arugula, radish, and green onions.

Add dollops of pesto and then add the hot roasted potatoes. Toss to combine the salad.

#### Step 4

Garnish the salad with remaining pesto, chopped walnuts, and chives.

- 1/3 cup **Pecorino Romano Cheese**, grated
- 1/2 tsp **Lemon Zest**, (1 lemon)
- 2 tbsp **Lemon Juice**
- 1 tbsp **Honey**
- 1/4 tsp **Salt**
- 1/4 tsp **Pepper**
- 3/4 cup **Olive Oil**

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