

Spring Potato & Bean Salad



Servings:

8 servings

Prep Time:

20 min

Cook Time:

25 min

Ingredients

- 3 Eggs, **Soft Boiled**, halved
- 2 lbs **Baby Potatoes**, halved
- 1 tbsp **Salt (for water)**
- 1 lb **Snipped Green Beans**, cut into thirds
- 1 Bunch **Asparagus**, 1" cuts
- 2 tbsp **Fresh Dill**, chopped
- 1 tbsp **Chives**, chopped
- 1/4 cup **Fresh Parsley**, rough chopped
- 1/4 cup **Shaved Parmesan Cheese**
- 2 tbsp **Capers**, drained, rough chopped
- 1 tbsp **Lemon Juice**
- 1/3 cup **Pesto**
- Garnish: **Fresh Pepper, Flakey Salt, Fresh Herbs**

Method of Preparation

Step 1

Hard Boiled Eggs: add the eggs to a saucepan, cover with water, bring to a boil, boil for 1 minute, remove from heat and cover for 8 minutes, drain and add eggs to an ice bath to chill before peeling.

Step 2

Add the potatoes to a pot and cover with water. Add salt and bring to a boil. Reduce to a simmer for 12 minutes.

Step 3

After 12 minutes, add the green beans and asparagus into the pot with the potatoes. Simmer for 2 minutes and then immediately add the vegetables to an ice bath.

Drain the potatoes and run cold water over them.

Step 4

In a bowl mix together the pesto, lemon juice, and capers.

Step 5

In a serving bowl add potatoes, vegetables, fresh herbs, cheese, and half the pesto. Toss to combine.

Step 6

Top the salad with the egg halves, add the remaining pesto, garnish with salt, pepper, and fresh herbs. Enjoy!

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