

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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