



Roasted Potato Salad with Zesty Mustard Dressing (HS)

Serving: 1

Veg

Ingredients

- potatoes - 1 small and sweet potato- 1 (halved lengthwise)
- extra-virgin olive oil- 1 tsp
- salt - to taste
- garlic powder - 1/4 tsp
- black pepper - to taste
- green beans, trimmed and cut into 2-inch pieces
- canned navy beans, rinsed and drained
- celery, thinly sliced- 2 tbsp chopped
- fresh chopped dill - 1 tbsp
- fresh chopped chives - 1 tbsp chopped
- feta cheese - 1 tsp (optional)
- Zesty mustered dressing : mustard - 2 tbsp whole-grain mustard - 2 tbsp white vinegar - 2 tbsp sweet pickle relish - 2 tbsp
- ¼ tsp. celery seed 2 Tbsp. extra-virgin olive oil celery seed - 1/4 tsp Salt and black pepper to taste

Preparation Method

- Preheat oven to 425°F. Arrange potatoes on a rimmed baking sheet, and toss with olive oil, salt, garlic powder, and black pepper.
- Roast for 25 minutes.
- Remove pan from oven, give the potatoes a toss, and push to one side of the baking sheet. Add green beans to open half, and toss with remaining 2 tsp. olive oil. Roast for 10 to 15 more minutes, until all the vegetables are tender. Let cool for 10 minutes.
- Meanwile, prepare Zesty Mustard Dressing: combine all dressing ingredients in a medium mixing bowl; whisk to combine.
- Add roasted potatoes and green beans to a large bowl. Add white beans, celery, and about two-thirds of mustard dressing; toss to combine. Gently fold in herbs. Drizzle remaining dressing ovetop. Garnish with feta cheese and extra cracked black pepper.
- Enjoy warm.