



## GREEN BEAN AND POTATO SALAD

**SERVES:** 4 (approx. 1½ cups each) **Prep Time:** 10 min. **Cooking Time:** 10 min.

**CONTAINER EQUIVALENTS** (per serving): 1 1 ½ ½

- 2 cups** halved baby red potatoes
- 3½ cups** fresh green beans, trimmed (approx. 1 lb.)
- 2 Tbsp.** white balsamic vinegar
- 3 Tbsp.** extra-virgin olive oil
- 1 Tbsp.** Dijon mustard
- 1 clove** garlic, finely chopped (or grated)
- 3 Tbsp.** fines herbes (or 1 Tbsp. dill, 1 Tbsp. tarragon, and 1 Tbsp. celery leaves)
- ½ tsp.** sea salt (or Himalayan salt)
- ½ tsp.** ground black pepper
- ½ cup** sliced red onion (approx. ½ medium)
- 4** large hard-boiled eggs, halved

- 1.** Bring lightly salted water to a boil in a large pot over high heat.
- 2.** Add potatoes; bring back to a boil. Reduce heat to medium and gently boil for 8 minutes.
- 3.** Add green beans and cook an additional 2 minutes. Remove from heat, drain into mesh strainer, and place in an ice bath to cool.
- 4.** Whisk together vinegar, oil, mustard, garlic, herbs, salt, and pepper in a medium bowl. Add potatoes, beans, and onion; toss to coat. Top with halved eggs.

### RECIPE NOTES:

- Fines herbes is a French blend of parsley, chives, tarragon, and chervil.
- You can purchase them as a blend or individually.
- If you don't have a mesh strainer, you can drain the water from the potatoes and green beans, then use tongs to place them into the ice bath.

### SPECIAL EQUIPMENT:

Mesh strainer

**NUTRITIONAL INFORMATION** (per serving): **Calories:** 265 **Total Fat:** 16 g **Saturated Fat:** 3 g **Cholesterol:** 187 mg  
**Sodium:** 460 mg **Carbohydrates:** 22 g **Fiber:** 5 g **Sugars:** 7 g **Protein:** 10 g

Recipes containing the icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.