



# TASTING TABLE

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## New Potato Salad with Fresh Peas, Lime and Yogurt

Recipe adapted from Fast, Fresh & Green (Chronicle Books)

### Makes 4 servings

- 1 pound baby Yukon Gold potatoes, quartered
- 2½ teaspoons kosher salt
- 1 pound fresh peas in the pod, shelled (about 1 cup of peas)
- ⅓ cup mayonnaise
- ¼ cup full-fat or 2% Greek-style yogurt
- 1 teaspoon finely grated lime zest
- ½ teaspoon fresh lime juice
- ¼ cup sliced scallions, white and light-green parts only
- 3 tablespoons thinly sliced mint leaves
- Freshly ground black pepper

1. Place the potatoes and 2 teaspoons of the salt in a large saucepan and cover with water. Bring to a boil, reduce to a simmer and cook until almost tender, about 10 minutes. Add the peas and cook for 2 to 3 minutes longer. Using a colander, drain the potatoes and peas and rinse them gently with cool water for a few minutes. Spread the potatoes and peas onto a small rimmed sheet pan and refrigerate for 20 minutes to cool.
2. In a medium mixing bowl, whisk the mayonnaise with the yogurt, lime zest and lime juice. Using a silicone spatula, gently fold in the cooled potatoes and peas, scallions, 2 tablespoons of the mint, the remaining ½ teaspoon of salt and several grinds of fresh pepper until well combined. Taste and add a little more salt, if desired. Garnish with the remaining 1 tablespoon of mint and serve.

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