

New Potato Salad with Asparagus and Gribiche

Tarla Fallgatter, cooking instructor



Servings: 6

1. Preheat oven to 400°F.
2. Toss asparagus with olive oil, salt and pepper to taste, and roast until tender, about 10 minutes. Let cool. Cut into small pieces.
3. GRIBICHE: Whisk mustard, vinegar and olive oil together. Stir in minced hard cooked eggs, Italian parsley, cornichons and capers. Season with salt and pepper.
4. Toss potato halves and asparagus with gribiche. Add arugula and toss again. Divide among plates and serve.

2 packages fingerling potatoes, roasted, slightly cooled, halved

1 pound asparagus spears, trimmed

2 tablespoons olive oil

salt and pepper to taste

1 cup arugula, or watercress

GRIBICHE:

1 tablespoon honey mustard

2 tablespoons sherry vinegar

1/4 cup olive oil

2 large eggs, hard boiled, very finely chopped

1/4 cup Italian parsley, chopped

1 tablespoon cornichons, thinly sliced

1 tablespoon capers, drained, patted dry

salt and freshly ground black pepper to taste

Per Serving (excluding unknown items): 194 Calories; 16g Fat (70.0% calories from fat); 4g Protein; 11g Carbohydrate; 2g Dietary Fiber; 71mg Cholesterol; 145mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 3 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com