

CREAMY GREEN POTATO SALAD

Prep Time: 5 minutes

Cook Time: 20 minutes

Serves: 4 to 6

INGREDIENTS

16 oz. 1- or 2-Bite Tasteful Selections® potatoes (Recipe favorites: Ruby Sensation or Sunburst Blend), halved
1 teaspoon salt
1 cup (4 oz.) fresh sugar snap peas, halved or 1 c. frozen peas
1 cup packed fresh cilantro leaves
½ cup packed fresh flat-leaf parsley
1 large clove garlic
1 medium lime, juiced or 2 teaspoons red wine vinegar
2 tablespoons olive oil
1 large ripe avocado, halved, pitted and peeled
Coarse salt and red pepper flakes, to taste

DIRECTIONS

- Place potatoes in a large saucepan with 1 teaspoon salt; cover with water and bring to a boil. Reduce the heat and simmer about 15 minutes or until just tender. Add the peas during the last 2 minutes of cooking. Drain and rinse with cool water.
- Meanwhile, chop the herbs and garlic together until very fine (or place them in a food chopper or processor). Mix with the lime juice and oil in a large bowl. Add the avocado; mash well with a fork until well blended with the herb mixture. Season with salt and pepper flakes.
- Gently stir the potatoes into the avocado-herb dressing; serve at room temperature.

Helpful Hints/Tips

Look for the dark-skinned Hass avocados that are grown in California to make this creamy dressing. Serve the salad at room temperature over baby spring salad greens or watercress—and if there are any leftovers, cover them carefully with plastic wrap and refrigerate no longer than a day, as the dressing will darken.