

Sicilian Potato Salad with Green Beans

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Prep Time: 20 minutes

Cook Time: 30 Minutes

Total Time: 50 Minutes

Yield: 4-6 Servings

"Two types of string beans, herb marinated tomatoes, and crispy fried capers makes this Sicilian potato salad recipe different from the rest. This salad, which is naturally gluten free and vegan, can be made in advance (it gets better as it sits)."

Ingredients

450g (1 lb.) small potatoes, such as Yukon Gold

140 g (1 cup) cherry tomatoes, halved

40 g (1/4 cup) thinly sliced shallots or red onions

350 g (3/4 lb.) mixed string beans, yellow and green

Dried oregano

Large handful black olives (I like the wrinkly, dry cured ones)

50 g (3-4 tbsp) brined capers, rinsed, drained and patted dry

3 tbsp. olive oil, plus more to taste

2 tbsp. red wine vinegar, plus more to taste

Salt & Pepper

Notes & Tips:

- If your string beans are not the same thickness, cook them separately. For example, haricots verts are thinner than yellow wax beans and will cook faster.
- Capers come in different sizes. The ones I used for this recipe were particularly small and didn't "open up" considerably when fried. Just a heads up.
- Save the juice from the marinated tomatoes. Drizzle over grilled bread and top with feta or goat cheese.
- There are 2 ways to this dish ahead of time. Option #1: cook the potatoes and green beans ahead of time (1 day max); chill until ready to assemble. Option #2: make the entire potato salad, minus the fried capers, from start to finish. Chill up to 3 hours before serving. You'll need to add more vinegar, oil and possibly salt before digging in.

Instructions

- **Cook the Potatoes:** Boil whole (unpeeled) potatoes in salted water until tender, about 15-20 minutes depending on freshness (fresh potatoes cook faster). To check for doneness, pierce the center of a potato with a paring knife; if it slips out easily, the potato is ready. With a slotted spoon, transfer the potatoes to a clean kitchen towel to dry. Save the cooking water to blanch the string beans.

While the potatoes cook, prep the rest of the ingredients:

- **Marinate the Tomatoes:** Combine the tomatoes and shallots (or onions) in a bowl. Season generously with salt and pepper, a dash of oregano and drizzle with olive oil. Mix well. Cover and chill until ready to use.
- **Blanch the Beans:** Bring the potato cooking water back to a boil, adding more water if necessary. Salt it again. Blanch the green beans until crisp tender, about 2-3 minutes (taste one). Drain in a colander. Run the beans under cold water to stop the cooking process and to keep them bright in color. Transfer to a kitchen towel and dry thoroughly. Cut into 2-inch pieces on a diagonal. Set aside.
- **Fry the Capers (optional):** In a small pan, heat 2 tbsp. of olive oil. When it's hot and starts to shimmer, add the capers. They will splatter if too wet (remember to pat dry first!). Fry for a minute or so; they will open up when ready. Transfer to a paper towel lined plate. Note: if you don't want to fry the capers, add them as is, straight from the jar.

To assemble the salad:

- In a large, wide bowl add the olive oil and red wine vinegar. Season with salt, pepper and a dash of oregano. Whisk to combine. Halve or quarter the cooked potatoes; add to the bowl. Mix gently. Add the green beans, marinated tomato and shallot mixture (no juice- see note up top) and olives. Mix again. Taste and correct with more vinegar, oil and salt if needed. Garnish with capers to serve.