

String Bean and Potato Salad

Insalata di Fagiolini e Patate

By Lidia Bastianich

From "Lidia's Italy" website

"Think of the above recipe as a master recipe. You can use other types of potato in place of the Idaho or Yukon Gold and a host of other 'add-in' vegetables in place of the string beans. There isn't much to be said about this dish, except that we ate a lot of potatoes during my Istrian years and worked out many ways of dressing them up. This was one of my favorites when my grandmother's earliest string beans were harvested. Try it as a picnic fare."

Ingredients

2 medium-to-large Idaho potatoes
1-pound fresh string beans, trimmed
3 tablespoons olive oil
3 tablespoons white wine vinegar
¼ teaspoon salt
Freshly ground pepper to taste
1 small red onion, thinly sliced

Preparation

Boil the potatoes in 2 quarts of salted water for 20 minutes.

Add the beans and boil 7 minutes longer, until the beans and potatoes are just tender.

Strain into a colander, remove and set aside the potatoes. Refresh the beans under cold running water and drain well.

When the potatoes are cool enough to handle, peel and slice them 1/3" thick. If the beans are long, halve them crosswise.

In a large bowl, whisk together the oil, vinegar, salt and pepper.

Add the onion, potatoes, and beans, and toss very gently to dress all ingredients without breaking the potatoes.