

Light & Lemony Potato Salad

From – *Fresh from the Farmstand*

2 lbs new potatoes, cut into wedges
1-³/₄ tsp fine sea salt, divided
¹/₄ cup olive oil
3 Tbsp lemon juice
¹/₂ tsp dry mustard
¹/₄ tsp pepper
3 green onions, very thinly sliced
2 Tbsp fresh parsley, chopped

- In a large saucepan, cover potato wedges with cold water. Add 1 tsp salt. Bring to a boil over medium-high heat. Cook until just barely tender, about 10 minutes, checking frequently to avoid overcooking.
- Drain potatoes, rinse lightly with cool water and let stand for 5 minutes. Potatoes should still be warm.
- While potatoes are cooling, combine oil, lemon juice, mustard, remaining salt and pepper in a large bowl. Whisk together until creamy and emulsified.
- Add the warm potatoes, green onions and parsley to dressing. Toss to coat.
- Serve at room temperature or cover and chill until serving time.



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