



FUSTINI'S[®]

Potato and Green Bean Salad

Ingredients

- 6 oz green beans
- 2 pounds peeled small potatoes
- 1/4 cup [Fustini's Gremolata olive oil](#)
- 2 teaspoons [Fustini's Citrus Oregano balsamic](#)
- 2 teaspoons lemon juice
- 1 teaspoon Dijon mustard
- 2 teaspoons chopped thyme leaves
- 1/2 cup thinly sliced red onion
- Kosher salt
- 1 teaspoon [Fustini's Parmesan Spice blend](#)
- parmesan cheese for garnish

Sharon's Hint

This salad is great served warm or cold. Pairs well with summer grilled meats. Substitute your favorite herb-infused olive oil. Adapted from marthastewart.com

Directions

Step 1.

Simmer green beans in salted water until barely tender and bright green, 2-3 minutes. Remove with a slotted spoon and transfer to an ice bath. Drain and pat dry.

Step 2.

Add potatoes to the same pot of salted water and simmer until tender, about 12 minutes. Drain potatoes and halve them.

Step 3.

Whisk together olive oil, balsamic, lemon juice, mustard and thyme in a large bowl. Add potatoes, beans and red onion. Gently toss and season with salt and Parmesan Spice blend. Garnish with parmesan cheese.