

Potato Salad with Arugula and Snap Peas

serves 6

1 1/2 pounds small red potatoes (or another variety)

1/4 cup minced red onion

1/4 pound snap peas, cut in thirds.

1/3 cup toasted walnuts, crumbled

3 ounces arugula

Cook potatoes in salted water until fork tender. Drain and let cool slightly. When still warm, but cool enough to handle, cut into halves or quarters (depending on the size of the potatoes). Toss with the red onion and one half of the mustard vinaigrette and let sit. When ready to serve, toss the potato mixture with the snap peas, walnuts, and arugula. Drizzle 2 tablespoons of the remaining dressing over the top. Check for seasoning and serve.

mustard vinaigrette

1 1/2 teaspoon dijon mustard

2 cloves of garlic, minced

5 tablespoons red wine vinegar

5 tablespoons olive oil

1 1/4 teaspoon salt

1/2 teaspoon pepper

Whisk the dijon mustard, garlic, and vinegar in a small bowl. Slowly drizzle in the olive oil while whisking. Season with salt and pepper.