

Potato Salad with Green Beans and Tuna

Ingredients

- 1 pound small (baby preferred) red or Yukon Gold potatoes, about the same size
- ½ pound green (or wax) beans, bite-sized
- Kosher salt and black pepper
- 1 Tbsp red wine vinegar
- ½ tsp Dijon mustard
- 2½ Tbsp olive oil
- ½ cup Castelvetrano or other green olives, pitted and smashed (about 4 ounces)
- 1 small shallot, thinly sliced
- 1 (5 oz) can tuna packed in olive oil
- 1 Tbsp capers, roughly chopped
- 1½ Tbsp chopped fresh mint
- 1½ Tbsp chopped fresh parsley (optional)



Preparation

1. Place the potatoes in a large pot; add 1 teaspoon salt and enough water to cover generously
2. Bring to a boil over medium-high heat and cook for 10 to 20 minutes, depending on the size of the potatoes, until just tender when pierced with a fork
3. While the potatoes cook, in a large bowl, combine vinegar, mustard, ½ teaspoon salt and ⅛ teaspoon pepper
4. When the potatoes have finished cooking, drain and set aside until just cool enough to handle
5. Slowly whisk in the olive oil
6. Add the olives, shallot and capers, and set aside to marinate for 10 to 20 minutes
7. When the potatoes are just cool enough to handle, cut them in half (or quarters, to end up with bite-size pieces), and add them to the bowl with the dressing
8. Gently combine and set aside to cool completely, tossing occasionally
9. Drain the oil from the tuna and break it into the potato salad while mixing it in
10. Stir in the mint and parsley, along with more salt and pepper to taste, and serve the potato salad at room temperature