

French Potato Salad

This French Potato Salad is loaded up with fresh herbs – tarragon, parsley, and chives and dressed in the most flavorful Dijon Vinaigrette. It's vegan, with no mayo, and quick and easy to make. Healthy and light!

Ingredients

2 pounds fresh potatoes, sliced 1/4-inch thick (little, thin-skinned potatoes work best here)

2 tablespoons of sea salt

2 large garlic cloves

Dijon Vinaigrette

1 tablespoon dijon mustard

1/4 cup champagne vinegar or white wine vinegar

1/3 cup olive oil

1/4 teaspoon black pepper

Fresh Herbs

1/4 cup fresh flat-leaf parsley, roughly chopped

2 tablespoons fresh tarragon, roughly chopped (or sub 1/4 cup dill or basil ribbons)

2 tablespoons fresh chives (or sub green onions), minced



Method

Place the sliced potatoes in a large saucepan cover completely with cold water. Sprinkle in salt and bring to a boil. Add the 2 cloves of garlic, reduce heat and simmer 5 minutes or until potatoes are just tender.

While potatoes are simmering, make the vinaigrette by whisking together dijon, oil, vinegar and pepper in a small bowl. Set aside.

Drain potatoes and garlic. Place potatoes mostly single layer on a baking sheet to cool. Mince the cooked garlic and add to the vinaigrette. Drizzle the vinaigrette evenly over the warm potatoes. Let sit at room temperature for about 10-15 minutes.

Add to a serving bowl gently tossing with the chopped fresh herbs. Serve at room temp or refrigerate and chill.