

Warm Lemon-Basil Potato Salad

2 ½ lbs. small Yukon Gold or new
potatoes, cut into 1/8ths

Vegetable cooking spray

¼ cup lemon juice

4 garlic cloves, minced or 4 cloves
roasted garlic

¾ cup chopped fresh basil

1 T. Dijon mustard

1 t. salt

½ t. freshly ground pepper

2/3 cup olive oil

½ medium onion, chopped

¾ lb. green beans, steamed, cut
into thirds

Preheat oven to 475°. Arrange potatoes evenly on a lightly greased pan.

Coat with cooking spray. Bake for 20-25 minutes, stirring occasionally, until tender and golden.

Whisk together lemon juice and next 5 ingredients; whisk in oil in a slow, steady stream.

Gently toss potato, green beans and onion with ½ cup of vinaigrette.