

## **Sarah's Sicilian Potato Salad**

**Serves: 8 to 10**

### **Salad Ingredients:**

2 ½ to 3 pounds Yukon gold or red potatoes  
12 ounces fresh green beans (or haricot verts)  
1 pint cherry tomatoes, halved  
1 shallot, thinly sliced  
½ teaspoon dried oregano  
1 tablespoon extra-virgin olive oil  
¾ cup Italian dressing (see recipe below)  
1 cup kalamata olives, pitted and sliced  
Kosher salt  
Ground black pepper



### **For the Italian Vinaigrette:**

¼ cup extra-virgin olive oil  
¼ cup vegetable or canola oil (can also use just ½ cup of either oil)  
3 tablespoons red wine vinegar  
½ teaspoon garlic powder or 1 small clove garlic, minced  
2 teaspoons Dijon mustard  
1 teaspoon honey  
1 teaspoon dried oregano  
Pinch of crushed red pepper flakes  
½ teaspoon kosher salt  
¼ teaspoon ground black pepper

### **Directions:**

Place the potatoes in a large pot and fill with enough cold water to cover the potatoes by 1 inch. Add 2 tablespoons of kosher salt and bring to a boil over high heat. Once boiling, cook the potatoes until they are tender but not mushy, about 15 more minutes. To check for doneness, insert a paring knife into the center of a few potatoes; if it slips out easily, the potatoes are done.

Remove the potatoes from the pot and keep the water to use to blanch the beans. Place the potatoes on a paper towel-lined plate or baking sheet to cool for 10 minutes. Bring the water back to a rolling boil over medium-high heat.

Meanwhile, as the potatoes boil, marinate the tomatoes and shallots and prepare the vinaigrette.

In a medium bowl, add the halved tomatoes, shallots, 1 tablespoon olive oil, ½ teaspoon kosher salt and ¼ teaspoon black pepper. Toss well until combined then cover and chill for at least 15 minutes, up to 1 hour.

For the vinaigrette: Place all the ingredients in a small bowl or mason jar and whisk or shake vigorously until fully emulsified. The dressing can be prepared in advance and refrigerated for up to 2 weeks.

For the green beans: Once the water from the potatoes has returned to a boil, drop the beans into the water and blanch until they are just tender but still snappy, about 2 to 3 minutes. Drain the beans into a colander and immediately rinse with cold water for 1 minute. Pat the beans dry and cut them into 1-inch pieces.

Once the cooked potatoes are cool enough to handle but still quite warm, cut them into 1-inch chunks and place them in a large bowl. Add ½ cup of the dressing, 1 teaspoon kosher salt and ½ teaspoon black pepper; toss well to combine.

Add the green beans, marinated tomato-shallot mixture, kalamata olives and the remaining vinaigrette and toss until well combined. Taste and adjust seasoning as desired. The salad can be served immediately or refrigerated for up to 24 hours until ready to serve.

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