



French Potato Salad with Rustlin' Rob's Dilled Green Beans

HEAT LEVEL: MILD

INGREDIENTS:

2 lbs. Small Yukon gold potatoes
2 tbsp. white wine

2 tbsp. chicken stock
3 tbsp. champagne vinegar
1 tsp. Dijon mustard
1 ½ tsp. salt
¾ tsp. black pepper
¾ cup olive oil
2 tbsp. minced parsley
2 tbsp. chopped fresh basil leaves
¼ cup minced onion
½ cup [Rustlin' Rob's Dilled Green Beans](#), chopped

DIRECTIONS:

Boil potatoes in large pot of salted water for 20-30 minutes, until just cook through. Drain in colander and place a towel over to steam for 10 minutes. When cool enough to handle, cut into quarters. Place in bowl and toss gently with wine and chicken stock. Allow liquid to soak into potatoes.
Combine vinegar, mustard, ½ tsp. salt and ¼ tsp. pepper and whisk in olive oil. Add potatoes, onion, parsley, basil, green beans, 1 tsp. salt and ½ tsp. pepper, toss.
Eat warm or at room temperature.