



Marinated Green Bean and Potato Salad

This simple recipe combines elements of traditional bean and potato salads. Crumbled bacon provides a smoky accent. You may also use Yukon Gold or red potatoes in the recipe.

Ingredients:

- ¾ pound green beans, trimmed
- ½ pound wax beans, trimmed
- ½ pound fingerling potatoes, halved lengthwise
- ¼ cup white wine vinegar, divided
- 1 tablespoon extra virgin olive oil
- ½ teaspoon kosher salt, divided
- ½ teaspoon freshly ground black pepper
- 1 tablespoon minced fresh parsley
- 2 center-cut bacon slices, cooked and crumbled

Directions:

- Cook beans in boiling water 5 minutes or until crisp-tender. Drain and plunge beans into ice water; drain.
- Place potatoes in a saucepan; cover with water. Bring to a boil. Reduce heat, and simmer 5 minutes or until tender; drain. Return potatoes to pan over medium heat. Add 2 tablespoons vinegar to pan; bring to a boil. Remove from heat.
- Combine remaining 2 tablespoons vinegar, oil, ¼ teaspoon salt, and pepper in a small bowl, stirring with a whisk. Drizzle beans with vinegar mixture; toss well to coat. Place beans on a serving platter; arrange potatoes over beans. Sprinkle with remaining ¼ teaspoon salt, parsley, and bacon. Serve at room temperature.

Yield: 6 servings (serving size: about 1 cup salad)

Nutritional Information: Calories 86 (34% from fat); Fat 3.2g (sat 0.6g, mono 2g, poly 0.4g); Iron 1.4mg; Cholesterol 2mg; Calcium 41mg; Carbohydrate 13g; Sodium 208mg; Protein 3.2g; Fiber 3.9g

Recipe Source: Cooking Light, JULY 2008

Past recipes may be obtained by going to the [Heartland Health](http://www.heartland-health.com/) web page (<http://www.heartland-health.com/>, KQ2 recipes) or by clicking on the Heartland Health logo above.