

Spring Potato Salad

Ingredients:

- Small or fingerling potatoes, 1 pound
- Asparagus, 1 pound
- Green beans or sugar snap peas, ½ pound
- Olive oil, ¼ cup
- Whole grain mustard, 2 tablespoons
- Dijon mustard, 2 teaspoons
- White wine vinegar, 2 tablespoons
- Salt and pepper to taste

Method:

- In a large pot, add potatoes and enough water to cover potatoes and boil for 15 minutes, or until potatoes are tender. Drain potatoes and let cool.
- Fill same large pot halfway with water, add a pinch of salt, and bring to a boil. Cut asparagus and green beans or sugar snap peas into 2 inch pieces. Add asparagus and green beans or peas and cook for 3 minutes. Drain vegetables.
- Cut cooled potatoes into halves or quarters.
- Whisk together olive oil, mustards, vinegar, salt and pepper. Add to remaining ingredients.

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