



French Potato Salad

By Chef Veera Gaul, Ph.D.



Ingredients

1 ½ lbs red new potatoes sliced ¼ inch thick
1 teaspoon lemon zest
¼ cup fresh lemon juice (2 lemons)
½ cup coarsely chopped herbs: chives, tarragon, parsley, basil
2 tablespoons [Single Estate Unflavored Extra Virgin Olive Oil](#) *
Salt and ground pepper to taste

Preparation

Set steamer basket in a large pot with a lid. Fill water just below the basket and bring to the boil. Place sliced potatoes in basket, reduce and simmer with pot covered. Steam 10-12 minutes till done

Meanwhile in a bowl place lemon zest, lemon juice, salt and pepper.

Using tongs transfer warm potatoes to the bowl and toss gently with a rubber spatula to mix. Cool and then refrigerate for at least one hour.

Toss herbs and oil with the cooled potato mix. Check seasoning, Serve at room temperature.

Total time: 20 minutes
Serves 4-6

Notes

* Yes, as always, I love using the products from our [Oil & Vinegar franchise](#). Feel free to substitute products, just remember, that the better the ingredients, the healthier and tastier the outcome/dish.

Categories: Soups & Salads, Snacks & Sides, Vegetarian, Vegan, Gluten-Free, Dairy-Free, French Potato Salad, Potato Salad, Herby, Tarragon, Basil, Parsley, Chives, Steaming Potatoes