



Truffle Pesto Potato Salad

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 1 lb new potatoes, halved or quartered
- 3 tablespoons O&V [Truffle Pesto](#) *
- ½ lemon juiced and zested
- Sea Salt and pepper to taste
- Finely chopped curly parsley
- 1 cup fresh peas or frozen peas, thawed

Preparation

Boil the potatoes in well salted water till tender. Drain, and return to the pot and leave for 10 minutes.

Add the Truffle pesto and lemon zest to the potatoes. Mix well. Sprinkle fresh cracked pepper and salt to taste as well as lemon juice to taste and gently toss to combine.

Add fresh or frozen (thawed) peas and sprinkle with chopped parsley. Serve at room temperature.

Serves 2-4

Active time 25 minutes Total Time: 25 minutes

Chef Note

If you decide to serve this dish with roasted potatoes, simply drizzle them with a little EVOO and roast in a 425 F oven for 20-25 minutes stirring at the halfway point. Once cooked through and browned on the outside, remove from the oven and toss with pesto, lemon zest, lemon juice, salt, pepper, and peas. Serve warm

Notes

* The [Truffle Pesto](#) truly makes this dish, but you can choose to use a regular high-quality [Basil Pesto](#) along with some [Black Truffle oil](#) to achieve a similar but not as intense truffle flavor.

All the highlighted products available at [Oil & Vinegar stores](#)

Categories: Snacks & Sides, Thanksgiving Accompaniment, Baby Potatoes, Truffle Pesto, Truffle Pesto Potato Salad, Peas, Fall Side, Roasted Potato Side