

## FINGERLING POTATO SALAD WITH SUN-DRIED TOMATO BASIL VINAIGRETTE

### INGREDIENTS

for the vinaigrette

1/2 cup roughly chopped sun-dried tomatoes, packed in oil

1 garlic clove

2 tablespoons balsamic vinegar

6 basil leaves, roughly chopped

salt and pepper, to taste

for the salad

1 pound fingerling potatoes, left whole

handful of basil leaves, cut into ribbons

### INSTRUCTIONS

To make the vinaigrette, add all of the ingredients to a blender. Add 1 tablespoon of the oil from the jar sun-dried tomatoes. Run the machine until blended; the mixture will be chunky. Season with salt and pepper.

Place the potatoes into a pot, and add just enough water to cover and add a teaspoon of salt. Bring to a gentle boil and then reduce the heat to low. Simmer for about 16-20 minutes, or until a potato easily releases when pierced with a pairing knife. Do not overcook. Drain and cool.

Slice the potatoes in half lengthwise, and place into a large bowl. Add dollops of tomato vinaigrette and toss gently. Add the fresh herbs and season with salt and pepper. Serve at room temperature.