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# Garlic Herb Baby Potatoes & Green Beans

## Description

This Garlic Herb Baby Potatoes & Green Beans salad packs a flavorful garlic-mustard kick and is a total game changer from the usual mayo-based versions! Light, herby and super fresh—it's the perfect side dish for anything off the grill.

Total time: 30 min   Yield: 4 to 6 servings

## Ingredients

1½ lb yellow or red baby potatoes (washed and halved)  
1 lb green beans (cut into 1" pieces)  
4 clove garlic (crushed)  
3 Tbsp olive oil  
1 Tbsp cider or rice vinegar  
2 tsp mustard  
3 Tbsp fresh herbs (rosemary, parsley, chives) (1 tbsp. reserved for garnish )  
½ tsp salt  
¼ tsp pepper  
¼ cup toasted sliced almonds (optional)

Prep Time: 15 min   Cooking Time: 15 min   Total Time: 30 min

## Instructions

Steam the potatoes until tender. In a separate steamer or pot, steam the green beans with the crushed garlic until just cooked. Remove the garlic and set the green beans aside.

To make the vinaigrette, blend the steamed garlic with the olive oil, vinegar, mustard, fresh herbs, salt and pepper until smooth and creamy. Add one to two tablespoons of water if needed to thin the dressing.

Toss the warm potatoes and green beans with the garlic herb vinaigrette until well coated.

Sprinkle sliced toasted almonds over the dish as a garnish just before serving.

## Recipe brought to you by:

Chef Alyssa Moreau