

Roasted Potato Salad

Weigh 2 lbs. of fingerling, baby reds, Yukon Gold or Russet potatoes

Cut potatoes into 1 to 2 inch pieces.

Cut 1 medium sweet onion into thin wedges.

Season with	2 tablespoons olive oil
	1 tablespoon Dijon mustard
	½ teaspoon salt
	½ teaspoon pepper
	2 cloves garlic, finely chopped

Roast potatoes and onion in 400 degree oven for 35 to 40 minutes or until lightly browned and fork tender.

Toss with	¼ cup chopped parsley, chives, dill and/or mint.
	2 tbsp. chopped green onions

Forage your garden or forest beds throughout spring. Look for tender clover, purslane, and lambs quarter. Gently pick leaves and sprinkle over roasted potatoes.

As your garden grows, thin radish, spinach, and beets. Toss into potato salad.

Makes 4 to 6 servings.