

Nessralla Farm Halifax

Mustard-Tarragon Potato Salad



Three cheers for the Red, White and Blue!! We all love a good 4th of July picnic, but sometimes get tired of the same-old side dishes. Here's a bright, fresh and tangy take on potato salad... and a bonus of it being mayonnaise-free is that it can hang out at the party a little while without worry about spoilage!

Prep & Cook Time: 25 min

Serves 8 as a side dish; can be easily halved or multiplied.

Salad Ingredients

- 1-½ lbs baby potatoes
- 1 Tbsp apple cider vinegar
- 1-½ Tbsp dijon or stone-ground mustard
- ½ tsp kosher salt
- ½ tsp fresh ground pepper
- ½ cup olive oil
- 5 radishes, thinly sliced
- ¼ cup chopped fresh tarragon
- ¼ cup sliced fresh chives

Preparation

1. Bring potatoes to boil in salted water for about 15 minutes, until fork-tender but not falling apart. Set aside to cool while you make the vinaigrette.
2. In a small bowl, whisk together the vinegar, mustard, salt and pepper. Add the olive oil while continuing to whisk, until the dressing is smooth and emulsified.
3. Cut the still-warm potatoes into bite-size pieces and transfer to a large mixing bowl. Add the vinaigrette and stir to coat evenly, then set aside to cool to room temperature.
4. Once potato salad has cooled, add the radishes, tarragon and chives. Serve immediately or cover and chill for up to 3-4 days.