

Warm New Potato Salad

With Sautéed Beet Stalks and Spring Onions

Dressed in a Sauvignon Blanc-Lemon Olive Oil Vinaigrette with Provençal Herbs

SERVES: 6

PREP TIME: 20 minutes

COOKING TIME: 10 minutes

TOTAL TIME: 30 minutes

INGREDIENTS

- Sauvignon Blanc-Lemon Olive Oil Vinaigrette
- 1/2 cup GC Napa Valley Natural Lemon Olive Oil 250ml.
- 1/4 cup 2014 Pietro Family Cellars Sauvignon Blanc, Napa Valley
- 3 Tbsp. rice wine vinegar
- 1 Tbsp. whole grain Dijon mustard
- 1 1/2 tsp. GC Napa Valley Organic Provençal Mixed Herbs
- 1 Tbsp. GC Napa Valley Pink Himalayan Citrus Finishing Salt
- 1 1/2 tsp. GC Napa Valley Natural Tarragon Pink Peppercorns
- New Potato Salad
- 8 spring onions (green onions/scallions)
- 1 cup red beet stalks, washed and trimmed, cut on bias 1/4" thick
- 2 medium cloves garlic, peeled, trimmed and minced (2 tsp.)
- 2 Tbsp. unsalted butter
- 1 Tbsp. all-purpose Extra Virgin Olive Oil



- 1/2 tsp. GC Napa Valley Natural Lemon Finishing Sea Salt
- 1/8 tsp. GC Napa Valley Natural Tarragon Pink Peppercorns
- 2 1/2 lbs. white new potatoes, washed, peeled, cubed 3/4" - 1", 6 cups
- 4 large Swiss chard leaves, washed and dried
- 2 Tbsp. GC Napa Valley Natural Lemon Olive Oil

TO PREPARE

- **Vinaigrette:** Place all the vinaigrette ingredients in a bowl, whisk well and let sit for 30 minutes at room temperature or overnight in the refrigerator.
- **Potato Salad:** Cut the spring onion green tops on a bias 1/4" thick and reserve 5 Tbsp. Thinly slice the remaining white part of the spring onions and set aside.
- Heat butter and all-purpose Extra Virgin Olive Oil in a medium sauté pan over medium heat. Add the white part of the spring onion and beet stems. Cook 4 minutes then add minced garlic and remaining green onion tops. Cook until beets stems are tender. Remove from heat and sprinkle with 1/2 tsp. Lemon Finishing Sea Salt and 1/8 tsp. Tarragon Pink Peppercorns.
- Prepare a pot with 1 1/2" water and steamer basket. Steam potatoes just until tender, 6-9 minutes; do not overcook. Transfer potatoes to a large mixing bowl, let cool for 2 minutes, then add the onion-beet-garlic mixture. Pour vinaigrette over the warm potatoes and very gently mix. Let sit 10-15 minutes. Taste and adjust salt and pepper. Serve warm or room temperature.

TO SERVE

On a barrel stave platter or large serving plate, arrange the 4 large Swiss chard leaves overlapping. Note: If using the barrel stave platter, place a layer of plastic wrap under the Swiss chard leaves to catch any of the vinaigrette. Place the potato salad on top the leaves, garnish with the remaining 3 Tbsp. green onion tops and drizzle of Lemon Olive Oil.

SHOPPING LIST

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| 1 bottle rice wine vinegar | 2 1/2 lbs. white new potatoes |
| 1 jar whole grain Dijon mustard | 1 bunch large Swiss chard leaves |
| 1 bunch green onions | FROM YOUR PANTRY |
| Red beet stalks (reserved from red beets), optional | Unsalted butter |
| 1 garlic bulb | Extra Virgin Olive Oil, all purpose |

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