

# Warm New Potato Salad

## With Sautéed Beet Stalks and Spring Onions Dressed in a Sauvignon Blanc-Lemon Olive Oil Vinaigrette with Provencal Herbs

SERVES: 6

PREP TIME: 20 minutes COOKING TIME: 10 minutes TOTAL TIME: 30 minutes

#### INGREDIENTS

• Sauvignon Blanc-Lemon Olive Oil Vinaigrette

½ 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

1½ tsp. GC Napa Valley Organic Provencal Mixed Herbs

1 Tbsp. GC Napa Valley Pink Himalayan Citrus Finishing Salt

1½ tsp. GC Napa Valley Natural Tarragon Pink Peppercorns

• New Potato Salad

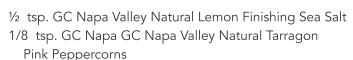
8 spring onions (green onions/scallions)

1 cup red beet stalks, washed and trimmed, cut on bias ¼" thick

2 medium cloves garlic, peeled, trimmed and minced (2 tsp.)

2 Tbsp. unsalted butter

1 Tbsp. all-purpose Extra Virgin Olive Oil



2½ lbs. white new potatoes, washed, peeled, cubed ¾"-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 ¼" 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 ½ tsp. Lemon Finishing Sea Salt
  and 1/8 tsp. Tarragon Pink Peppercorns.
- Prepare a pot with 1½" 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

1 bottle rice wine vinegar

1 jar whole grain Dijon mustard

1 bunch green onions

Red beet stalks (reserved from red beets), optional

1 garlic bulb

2½ lbs. white new potatoes1 bunch large Swiss chard leavesFROM YOUR PANTRYUnsalted butterExtra Virgin Olive Oil, all purpose

### - MORE RECIPES & WINE COUNTRY FOODIE CLUB INFORMATION

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