

Warm Potato Salad with Arugula



2 lbs red potatoes, cut to bite-sized chunks (~8 medium-sized red potatoes)
1/3 cup apple cider vinegar
2 T whole grain mustard
1 t freshly ground black pepper
3 green onions
2 handfuls arugula leaves
Optional: 2 T Bright Arugula Dressing

Note: I love apple cider vinegar, feel free to substitute (or lessen) based on your preference. Champagne vinegar is milder than apple cider vinegar, sherry vinegar is distinct and makes a good substitution too.

Boil potatoes in salted water until cooked, but not falling apart, approximately 12 minutes. Strain potatoes and combine in a mixing bowl with vinegar while the potatoes are still hot. Let potatoes still and soak up the vinegar while you prep the greens.

Finely chop green onion and wash and remove larger stems from arugula, as needed, then chop to bite-size.

Combine mustard, pepper, Bright Arugula Dressing (optional) and green onions with potatoes. Fold arugula into potatoes—the warmth will cook it just a bit. Serve immediately.

This recipe was developed by our friend Heather Morrill, at Cook First Portland. You can find more from them at www.cookfirstpdx.org.

