

New Potato & Arugula Salad with Black Olives

Serves 6-8

This is a light version of potato salad, showcasing the sweet flavor of new potatoes and adding a little zest with the arugula. It can be served warm or at room temperature.

- 8 to 12 small- to medium-size new potatoes, such as Yukon Gold, or fingerlings, about 1½ pounds**
- 2 to 4 tablespoons extra virgin olive oil**
- 1 tablespoon white wine or Champagne vinegar**
- ½ teaspoon kosher salt or coarse sea salt**
- ½ teaspoon freshly ground black pepper**
- 2 cups baby arugula leaves**
- ¼ cup whole or pitted oil-cured black olives**

Instructions: In a large saucepan, cover the potatoes with 2 inches of water and bring to a boil over high heat. Reduce the heat to low, cover, and simmer until just barely tender when

pierced with the tines of a fork, about 20 minutes. Do not overcook.

Drain and when cool enough to handle, but still warm, cut into ½-inch slices. Place the slices in a bowl, add 2 tablespoons of the olive oil, the vinegar, salt and pepper. Gently turn to coat. Add half the arugula leaves, and gently turn again.

On a serving platter or individual plates, arrange the remaining arugula leaves and top with the potato mixture, then garnish with the olives. If desired, drizzle with the remaining olive oil.

Per serving: 110 calories, 2 g protein, 14 g carbohydrate, 5 g fat (1 g saturated), 0 cholesterol, 234 mg sodium, 1 g fiber.