

Potato and green bean salad



Strikingly colourful and a classic combination of vegetables; served warm or cold, this dish is a perfect accompaniment to any meat or fish dish.

Ingredients

- 1.8kg/4lb new potatoes, scraped to clean
- 700g/1½ lb fine green beans
- salt and freshly ground black pepper, to taste
- 175ml/6fl oz extra virgin olive oil
- 2 tsp red wine vinegar
- 4 medium spring onions, chopped
- 4 tbsp chopped fresh parsley

Preparation method

1. Place the potatoes into a pan of boiling well-salted water (one teaspoon salt per 600ml/1 pint water) and cook until just tender. Drain and leave to cool slightly, then cut lengthways into quarters and place into a salad bowl.
2. In a clean pan, cook the fine green beans in boiling salted water for 2-3 minutes, or until just tender. Drain and refresh under cold water, then drain again. Add to the potatoes and season, to taste, with salt and freshly ground black pepper.
3. Whisk together the extra virgin olive oil and red wine vinegar. Add to the potatoes and beans, toss together while warm then leave to go cold.
4. Just before serving, mix in the chopped spring onions and chopped parsley.