

POTATO SALAD WITH GREEN BEANS AND CHICKEN

TESTER'S COMMENTS

With or without chicken, add some crusty bread, and you've got a complete meal. —J.S.



½ cup olive oil
¼ cup white-wine vinegar
1 clove garlic, minced
salt and freshly ground black pepper, to taste
2 pounds potatoes, peeled, cooked, and still warm
½ cup chopped fresh parsley
½ cup chopped red onion
6 boneless, skinless chicken breast halves, grilled just until tender, sliced
1 pound green beans, cooked until crisp-tender
cherry tomato halves, for garnish

In a bowl, combine olive oil, vinegar, garlic, and salt and pepper and blend until smooth.

Slice warm potatoes and place in another bowl. Pour oil–vinegar dressing over potatoes and toss gently. Sprinkle with parsley and red onions and toss again. Taste and add more salt and pepper, if desired. Add chicken and cooked beans to potatoes and mix gently. Garnish with cherry tomatoes.

Makes 6 servings.

Almanac favorite



To eliminate garlic smell on your hands, rub them on something made of stainless steel, such as a pan, spoon, or sink.

