

Winter Potato Salad

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 25 minutes

Making the Potato Salad

Bring 8 cups of water in saucepan to boil.

Add potatoes and cook uncovered until tender, about 12 minutes. Test by piercing potatoes with a fork—if they pierce easily, they are ready. Drain potatoes and let cool.

In a small bowl, combine dill, olive oil, and vinegar; season with salt and pepper to taste. Whisk until well combined.

In a large serving bowl, combine potatoes with dressing and toss well.

Just before serving, add remaining ingredients through lettuce and toss to combine. Garnish with radish, if using.

Step 1: Making the Potato Salad

- 2 pounds potatoes, peeled and cut into quarters or eighths, depending on their size (waxy potatoes like Yukon gold or red potatoes work best)
- 1/2 cup chopped fresh dill
- 1/2 cup extra-virgin olive oil
- 3 to 5 tablespoons red wine vinegar
- Salt and pepper (optional)
- 2 cups arugula, chopped
- 2 cups spinach, chopped
- 1 large sweet onion (like Vidalia), thinly sliced
- 1 small head green leaf or romaine lettuce, chopped
- 1 small radish, sliced (optional, for garnish)