

Roasted Potato Salad with Green Beans, Celery, Peanuts, and Chilies

Recipe adapted from *Bon Appetit*
Makes 4 cups

- 1 pound fingerling potatoes, sliced into ½" thick bite-sized pieces
- 2 tablespoons olive oil
- ¼ teaspoon salt
- 1–1½ cups fresh green beans
- 1 red jalapeno chili
- 1 clove garlic, minced
- ¼ cup unseasoned rice vinegar
- 1 teaspoon maple syrup
- 1 teaspoon grated fresh ginger
- 2 teaspoons toasted sesame oil
- 2 celery stalks, thinly sliced on the diagonal
- ½ cup cilantro leaves
- ¼ cup torn mint leaves
- ½ cup lightly salted roasted peanuts, chopped

Directions

Toss potatoes with olive oil and salt, spread on a baking sheet, and roast at 425° F until crispy and well browned. Remove from oven and set aside. Remove stems from green beans and blanch in boiling water for about one minute, until they are tender-crisp. Drain and cool with cold water, then chop into bite-sized pieces.

Combine the jalapeno chili, garlic, vinegar, maple syrup, and ginger in a small saucepan. Simmer over medium heat for about 2 minutes. Remove from heat and add toasted sesame oil to the pan. Toss potatoes in a medium bowl with the dressing, then add the celery, green beans, cilantro, and mint. Toss to combine. Serve topped with chopped peanuts.



NUTRITION INFORMATION PER 1

CUP SERVING:

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|---------------|--------|
| Calories | 257 |
| Protein | 6 g |
| Carbohydrates | 27 g |
| Fiber | 4 g |
| Fat | 15 g |
| Sodium | 190 mg |
| Potassium | 680 mg |

Cost per serving: \$1.45

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