

# Roasted New Potatoes with Green Beans

Whoever said potato salad needs to be cold? For this warm version, new potatoes are roasted right alongside green beans, then tossed in a tangy champagne vinegar and Gorgonzola dressing. If you like, you can toss in some baby arugula.

## Ingredients

1 & 1/2 pounds new or baby potatoes,  
scrubbed and cut in half  
8 ounces green beans, trimmed  
5 tsp extra-virgin olive oil, divided  
1/2 tsp salt

1/4 tsp freshly ground pepper, plus more to taste  
2 tbsp champagne vinegar, or white-wine vinegar  
1 tsp Dijon mustard  
3 tbsp crumbled Gorgonzola, or other blue cheese  
2 tbsp finely chopped scallion greens



Ken Burris

## Preparation

Step 1: Position rack in lower third of over; preheat to 450 degrees F.

Step 2: Toss potatoes and green beans in a large bowl with 2 tsp oil, salt, and pepper. Spread evenly on a rimmed baking sheet. Roast, stirring once or twice, until the potatoes are tender and golden and the green beans are tender and browned in spots, 25-30 minutes.

Step 3: Whisk the remaining 3 tsp oil, vinegar, and mustard in a large bowl. Stir in cheese and scallion greens.

Step 4: When the vegetables are done, toss with the dressing in the bowl. Serve warm.

# Nutritional Information

Calories: 151

Fat: 5g

Cholesterol: 3mg

Protein: 4g

Carbohydrates: 23g

Fiber: 3g

Sodium: 295mg

Potassium: 567mg

Recipe from WebMD