

warm potato salad

Tupperware®

Makes 4 cups

Potatoes

1½ lb./680 g fingerling potatoes or small red potatoes

Place whole potatoes in base of Tupperware® SmartSteamer. Cover and place in microwave and cook on High power for 16–18 minutes or until potatoes are tender when pierced with a fork. While potatoes cook, prepare Herb Vinaigrette (recipe adjacent). Remove potatoes from Tupperware® SmartSteamer and when cool enough to handle cut into large chunks or slices and place in serving bowl. Immediately pour dressing over potatoes and toss gently until combined; season with salt and pepper to taste.

Herb Vinaigrette

2 tbsp. flat-leaf parsley	1 tbsp. fresh rosemary
1 shallot	¼ cup extra-virgin olive oil
1½ tbsp. balsamic or apple cider vinegar	½ tsp. Dijon mustard
salt and pepper, to taste	

Place first six ingredients in base of Chop 'N Prep™ Chef. Replace cover, pull cord 4–5 times or until herbs are finely chopped and oil and vinegar are blended; season with salt and pepper. Set aside.

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