



ROASTED NEW POTATO SALAD WITH VINAIGRETTE

1 ½ lbs new potatoes cut in eighths
4 Tbsp olive oil
½ cup **TSG Garlic Parmesan Vinaigrette**
¾ lb green beans
salt & pepper

1. Preheat oven to 450°F.
2. Line shallow baking pan with aluminum foil. Toss potatoes with oil, salt and pepper; spread in pan.
3. Roast in 450°F oven 15 minutes.
4. Add beans; stir. Drizzle with 1/4 cup Vinaigrette. Roast until potatoes are tender and golden brown, about 15 minutes longer. Let cool.
5. Toss vegetables with remaining vinaigrette. Serve at room temperature.

Makes 6 servings

Note: Salad can be made 1 day ahead; refrigerate, covered. Bring to room temperature before serving.