



S.P.A. Fingerling Potato Recipe

Fingerling Potato Salad
Yield: 8 Servings
Prep Time: 20 Minutes
Cook Time: 15 Minutes
Cool Time: 45-60 Minutes

Ingredients:

4 Pounds S.P.A. Fingerling Potatoes
4 Tablespoons Cider Vinegar
3 Fresh Jalapeno Chiles, seeds and ribs removed
2 Cups coarsely chopped fresh Cilantro
1-1/2 Shallots, coarsely chopped
1 Clove of Garlic, coarsely chopped
1/4 Cup Olive Oil
Salt and Pepper to taste

Instructions:

Cover potatoes with salted cold water by 1", simmer until just tender (10-15 minutes). (Potatoes will continue to cook after draining; do not overcook or the potatoes will break apart) Drain potatoes and rinse under cold water until slightly cooled. Halve lengthwise and while still warm gently toss with 1 Tablespoon vinegar.

Cool potatoes to room temperature, season with salt and pepper.

While potatoes cook, coarsely chop jalapeños and pulse in a food processor with cilantro, shallots, garlic, oil and remaining vinegar until finely chopped. Toss potatoes with mixture.