Greenmarket Recipe Series

BABY POTATO SALAD WITH GARLIC SCAPE YOGURT DRESSING

Recipe by Natural Gourmet Institute

25
SERVES 6-8

For Potatoes:
2 ½ pounds baby potatoes*, cut into medium size chunks
1 tablespoon sea salt
2 sprigs fresh thyme*

Garlic Scape Yogurt Dressing:
1 cup natural plain yogurt*
2 tablespoons white balsamic vinegar
4 garlic scapes*, minced
½ ounce fresh basil*, chopped
2 tablespoons extra virgin olive oil
½ teaspoon sea salt
Pinch black pepper

For the garnish:
2 tablespoons chopped parsley*
2 tablespoon chopped chives*

Directions:

1. **Prepare potatoes:** In a medium stock pot place the potatoes, salt, thyme stems and 6 cups water. Cover pot and bring contents to a boil. Lower heat, remove cover and simmer until potatoes are tender. Drain, remove thyme stems and place in a medium/large size bowl.

2. **Prepare dressing:** In a small bowl, whisk together yogurt, white wine balsamic vinegar, garlic scapes, and basil. Slowly stream in olive oil while stirring, then season with salt and black pepper. Set aside.

3. Add dressing, parsley, and chives to potatoes; mix to combine and serve.

4. **Make it a Meal:** Serve with roasted chicken or tempeh with barbeque sauce.

Ingredients available seasonally at your neighborhood Greenmarket

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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