



SPRING POTATO SALAD WITH RAMPS AND FRESH HERBS

Yield: 6 cups

For the potatoes:

2 ½ pounds potatoes*, peeled & cut into medium size chunks
1 tablespoon sea salt
2 sprigs fresh thyme*

For the ramps:

10 ramps*, stems and leaves separated and finely chopped
2 tablespoons olive oil
¼ teaspoon sea salt
¼ teaspoon fresh thyme*

For the dressing:

¼ small red onion*, minced
1 tablespoon apple cider vinegar*
½ teaspoon Dijon mustard
½ teaspoon honey*
½ teaspoon sea salt
Pinch black pepper
1/4 cup extra virgin olive oil

For the garnish:

2 tablespoons chopped parsley*
2 tablespoon chopped tarragon*

**Ingredients available seasonally at your neighborhood Greenmarket*

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 ramps:** In medium sauté pan heat oil on medium/low flame. Add ramps stems, salt and chopped thyme. Sweat until tender. Add ramp leaves and sweat until leaves are wilted. Add ramps to bowl with potatoes.
3. **Prepare the dressing:** In a medium bowl combine the red onion, vinegar, mustard, honey, salt and pepper. Slowly whisk in the olive oil until mixture is emulsified.
4. Add dressing to potato and ramp mixture and mix to combine. Add garnish of parsley and tarragon; mix to combine and serve.

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