

## New Potato Salad with Goat Cheese

Goats, Guests, and Glorious Food | May 2007



*Spring garlic looks like a leek and has a sweet garlic flavor and a texture similar to green onions.*

- 1½ LB. NEW POTATOES (RED AND/OR YUKON GOLD), WASHED AND QUARTERED (OR HALVED IF SMALL)
- 2 CUPS FRESH SUGAR SNAP PEAS, CUT IN HALF CROSSWISE, OR FRESH GARDEN PEAS
- 1¼ CUP EXTRA-VIRGIN OLIVE OIL
- 4 CLOVES SPRING GARLIC, FINELY CHOPPED, OR 4 GREEN ONIONS, FINELY CHOPPED, PLUS 1 CLOVE GARLIC, MINCED
- 3 TBSP. WHITE WINE VINEGAR
- 2 TSP. COARSE GRAIN MUSTARD
- 1 TSP. COARSE SEA SALT
- ½ TSP. FRESHLY GROUND BLACK PEPPER
- 4 CUPS ARUGULA
- 4 CUPS BABY SPINACH
- 2 CUPS GRAPE TOMATOES, HALVED
- 4 OZ. FRESH CHÈVRE, BROKEN INTO CHUNKS

Bring a large pot of salted water to boiling. Add potatoes. Return to boiling; reduce heat and cook potatoes, uncovered, for 12 to 15 minutes or until potatoes are just tender. Remove potatoes from water with a slotted spoon and transfer to a large bowl. Add peas to water and cook 2 to 3 minutes or until crisp-tender. Drain and rinse under cold water. Set peas aside.

In a small skillet heat olive oil over medium-high heat. Add garlic. Cook and stir just until the garlic is fragrant, about 1½ to 2 minutes. Remove from heat and whisk in vinegar, mustard, salt, and pepper. Pour half of the dressing over the potatoes; toss to coat. Let stand 20 minutes. Meanwhile, in a large salad bowl combine cooked and cooled peas, arugula, spinach, and tomatoes. Add potatoes and remaining dressing. Toss gently to combine. Top with goat cheese. Makes 6 to 8 servings.

Per serving: 253 cal., 13 g fat (4 g sat. fat), 9 mg chol., 462 mg sodium, 26 g carbo., 5 g fiber, 8 g pro.