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Mediterranean Potato Salad



Mediterranean Potato Salad Photo Susie Iventosch

INGREDIENTS

6 to 8 medium-large potatoes (half Yukon Gold and half New potatoes)
 1 red onion or 2 large shallots, chopped or sliced and caramelized in olive oil
 1/3 cup sundried tomatoes, cut into julienned strips or chopped
 1/2 cup Kalamata olives, cut into slices or quarters
 1/2 cup grated Parmesan cheese
 1/3 cup crumbled feta cheese (sprinkle on top when serving, so it doesn't get too mushy)
 1 recipe Dijon vinaigrette dressing (below)

Dijon Dressing

Juice of one lemon
 2 tablespoons red wine vinegar
 2 heaping teaspoons Dijon mustard
 1/4 cup extra-virgin olive oil (more or less, depending upon how tart you like the dressing)
 1/2 teaspoon lemon and pepper seasoning salt
 Freshly ground black pepper

DIRECTIONS

Clean potatoes and cut into bite-sized chunks, (no need to peel them). Place in a pot of cold water and bring to a boil. Continue to boil just until a knife inserts easily, or potatoes are al dente, but not so long as to allow potatoes to get mushy. Remove from heat, drain and cool.

Meanwhile mix lemon juice, vinegar and Dijon in a small bowl or glass measuring cup. Stir with a wire whisk. Slowly add oil, mixing well. Add seasoning salt and pepper.

In a large bowl, toss potatoes, onion, olives, sundried tomatoes, grated Parmesan and dressing. Refrigerate until ready to serve, but allow to sit out for 10- 15 minutes before serving. Sprinkle feta on top before serving.

Note: Try adding artichoke hearts, fresh cherry tomatoes, capers, or even coarsely chopped grilled eggplant to this salad, for slight variations. If you think of anything else to add, please email me and I will try it next time!

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