

ARTICHOKE TARRAGON POTATO SALAD

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INGREDIENTS

35 MINUTES 4 SERVINGS

- 1-1.25 pounds small potatoes (red, purple, Yukon golden, fingerlings) -- about 5-6 cups whole
- 1 can artichoke quarters
- 3 scallions
- 1 lemon, zest and juice
- 1/4 cup fresh chopped tarragon
- 2 tbsp. Dijon mustard
- 2 tbsp. tahini
- 1/4 tsp. salt
- 1/8 tsp black pepper

TAGS

#glutenfree #oilfree #vegan



1

Gather ingredients. Use any assortment of small, thin-skinned potatoes you like.



2

Preheat your oven and a baking sheet to 425 F.



3

Thoroughly clean potatoes and cut into 1/2-inch thick wedges.





4

Carefully remove preheat pan from the oven and spread potatoes into a single layer. Bake at 425 F for 25-30 min, stirring every 10-12 minutes.



5

Drain and rinse artichokes.



6

Separate the greens and whites of the scallions. Thinly slice both.



7

Combine artichokes with white parts of the scallions.



8

After potatoes have started to turn golden, about 12 minutes, move to one side of the baking sheet and spread the artichokes and white scallions in a single layer on the other side. Continue roasting at 425 F for another 20 minutes or so, stirring every 10-12 minutes.



9

Then juice the lemon.





10

Chop tarragon.



11

Add the tarragon, green scallions, Dijon, tahini, salt and pepper. Stir well to combine.



12

When potatoes and artichokes are golden brown on the edges, remove from the oven.



13

Toss potato artichoke mix with the dressing.



14

Enjoy warm or at room temperature.



15

