

# Red Potato



Because of their waxy texture, the flesh of red potatoes stays firm throughout the cooking process, whether they are being roasted or cooked in a stew. Their thin yet vibrant red skin adds appealing color and texture to side dishes and salads. Reds are frequently used to make tender yet firm potato salad or add pizzazz to soups and stews, as well as being served baked or mashed. Round reds are often referred to as “new potatoes,” but the term “new” technically refers to any type of potato that is harvested before reaching maturity.

## Herb Potato Salad

Serves 4

Prep Time: 10 minutes

Cook Time: 10 minutes

### Ingredients

- 1 1/2 pounds red potatoes (about 15), halved if large
- 1/2 cup chopped fresh herbs (such as flat-leaf parsley, tarragon, and dill)
- 1/2 red onion, thinly sliced
- 2 tablespoons olive oil
- 1 tablespoon Dijon or yellow mustard
- 1 tablespoon red wine or apple cider vinegar
- Salt and black pepper, to taste
- 1 tablespoon mayonnaise or plain Greek yogurt (optional)

### Directions

1. Fill a large saucepan with 1 inch of water and fit with a steamer basket; bring the water to a boil. Place the potatoes in the basket, cover, and steam until tender, 12 to 14 minutes; drain. If you choose to boil the potatoes instead, reduce the time to 10 to 12 minutes.
2. Meanwhile, in a medium bowl, mix together the herbs, red onion, oil, mustard, vinegar, 1/2 teaspoon salt, 1/4 teaspoon pepper and mayonnaise. Add the cooked potatoes and toss to combine. Season to taste.