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## ROASTED POTATO SALAD WITH GREEN BEANS

Serving a warm or room temperature potato salad with a light vinaigrette is a delicious and safe option for a BBQ or buffet. The potatoes can be cut in advance and combined with the olive oil and seasoning but remember not to add salt until they are ready to go into the oven.

The potatoes take approximately 30 minutes to roast. I added the green beans to the tray during the last ten minutes of cooking.

I served my potato green bean salad with some chopped sugar plum tomatoes combined with finely minced sweet onion and fresh basil and a splash of golden balsamic vinegar and olive oil.

### Ingredients

- 2 lbs golden potatoes, cut into 1" wedges
- ½ tsp of mixed Italian seasoning
- ¼ tsp smoked paprika
- ½ lb fresh green beans, trimmed and cut into thirds, very lightly tossed in olive oil
- 2 cups chopped ripe sugar plum or other small sweet tomatoes
- ½ sweet onion or 1 shallot, finely chopped
- ¼ cup fresh basil leaves, finely chopped
- 1 tbsp olive oil
- 1 tsp golden balsamic vinegar

### Preparation

Heat the oven in the Convection Bake or Convection Roast Mode at 375 degrees. If cooking other foods at the same time place the potatoes on the lower rack in the oven.

Combine the potatoes with the seasoning in a bowl and toss with olive oil to coat. Kosher salt can be added just before the potatoes go into the oven. Spread the potatoes on a rimmed baking pan and cook for 20 minutes.

Remove the pan from the oven, turn the potatoes and push to one side. Add the green beans to the pan, return it to the oven and cook for another 10 - 12 minutes until the potatoes are crisp and the green beans are tender.



**Roasted Potato Salad with Green Beans**

Combine the chopped tomatoes with the onion, basil, olive oil, and vinegar, and season with some good sea salt. Set aside until needed.

Transfer the potatoes and green beans to a wide shallow serving bowl or dish and cool for about 10 minutes. Garnish with the tomatoes prior to serving.

Serves 6

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