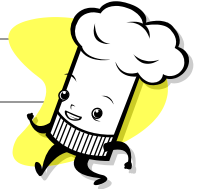

Fancy Potato Salad

5/24/2011 Weight Watchers meeting



Ingredients:

- 2 Lbs. baby red bliss potatoes
- 1 Lb. green beans
- 2 Tablespoons olive oil
- 1 Large Vidalia onion, sliced or chopped
- 1 Fresh parsley
- 1 Coarse black pepper
- 1 Basil or Oregano
- 3 Tablespoons balsamic vinegar

Directions:

Boil potatoes covered in water until almost done. Add the green beans to the water and blanch for 2-3 minutes (4 minutes max). The beans should be bright green.

Drain water and put the beans and potatoes on a platter. Cut the potatoes in half.

Wipe out the pot and add the olive oil. Sauté the onion. When caramelized, add the onion to the platter of beans and potatoes.

Add fresh parsley, black pepper, and basil or oregano.

Gently toss on platter.

Sprinkle with balsamic vinegar.

Makes 8 servings at 4 Points Plus Value each.

Serve warm, or serve cold the next day with grilled shrimp or chicken and lots of veggies.