Potato Salad with Saffron Aioli

Ingredients:

- 1 pound fingerling potatoes
- Large handful green beans
- 1/2 head raddichio, thinly sliced
- 3 egg yolks
- 2 tablespoons lemon juice, divided
- 1 garlic clove, finely minced

• 4 – 5 radishes, sliced

- 1/8 teaspoon ground saffron
- 2 tablespoons hot water
- 11/4 cups olive oil, divided
- Small handful fresh dill
- Salt and pepper to taste

Directions

- 1. Preheat the oven to 400 °F. Slice the fingerling potatoes and add 1/4 cup oil. Add a pinch of salt and pepper to taste, toss to coat. Roast for about 15 minutes until golden brown.
- 2. Add green beans to boiling water and boil until just tender, about 2 3 minutes. Strain and add to an ice bath. Cut the green beans in half.
- 3. To make the saffron aioli, ground a couple pinches of saffron in a mortar and pestle until you have 1/8 teaspoons of ground saffron. You can use already ground saffron, but you will get more intense flavor with threads of saffron that you grind. Steep the ground saffron in 2 tablespoons of hot water.
- 4. Add 3 egg yolks to a food processor or blender. Add the steeped saffron, 1 tablespoon of lemon juice, and minced garlic. Run the food processor/blender on low speed for about 15 seconds. Remove the plug off the lid and slowly add 1 cup of oil in a small thin slow steady stream, increasing the speed as the aioli emulsifies. Add a large pinch of salt at the end. Alternatively, you can whisk the egg yolks, lemon juice, and garlic together and with another hand stream in the oil while whisking the egg yolks with the other.
- 5. Toss the fingerling potatoes in about 1/2 of the aioli and another 1 tablespoon of lemon juice. Add more aioli if you need more to evenly coat the potatoes. Serve the potatoes on a platter and add the green beans, raddichio, radishes, and dill. Serve the remaining saffron aioli on the side.

Nutrition Facts

Serving Size (128g) Servings Per Container 6

Amount Per Serving

Calories 250	Calo	ries from	Fat 180
		% Da	aily Value [®]
Total Fat 19g		29 %	
Saturated Fat 2.5g			13%
Trans Fat 0)g		
Cholesterol 30mg			10%
Sodium 10mg			0%
Total Carbohydrate 15g			5%
Dietary Fiber 2g			8%
Sugars 1g			
Protein 2g			
Vitamin A 6%	•	Vitamin (35%
Calcium 2%	٠	Iron 4%	
*Percent Daily Valu diet. Your daily val depending on your	ues may b	e higher or l	
	_ess than _ess than	65g 20g	80g 25g
	ess than	209 300mg	209 300mg
	ess than	2,400mg	
Total Carbohydrate		300g	375g
Tottal Out borry area	-		0,09

