



# New Potatoes with Soft Green Herbs, from Ilene Rosen's Saladish: A Crunchier, Grainier, Herbier, Heartier, Tastier Way with Vegetables

This recipe is an herb-lover's paradise, and exactly the kind of recipe to make for anyone who wants to start using herbs as a main ingredient rather than a garnish. They get mixed into the salad and used as a topper. If you have mayo-haters in your house, this dish could transform their potato-salad lives. You can, of course, adjust the amounts if you are herb-timid. In her recipe note, Ilene Rosen writes: "When spring's herbs are at their best, don't mess with them—don't mince them, don't chop them, don't even wash them." I agree 100 per cent with the first two commands, but unless they're really really clean or I grew them myself, I am never going to risk eating sandy herbs. The Lemon-Scallion Yogurt dressing is a dream: Whiz it up in your mini-food processor and try not to eat it with a spoon.

Rosen's suggested herbs: Any combination of whole mint leaves, small dill and/or tarragon sprigs, lovage or celery leaves (torn if large), and long cuts of chives. I used everything but the lovage and substituted a little flat-leaf parsley.

SOURCE [EMILYRNUNN.SUBSTACK.COM](http://EMILYRNUNN.SUBSTACK.COM) | SERVINGS 4

- Lemon-Scallion Yogurt Dressing method below

- 1½ pounds new potatoes, scrubbed

- Kosher salt and freshly ground black pepper

- About 2 cups of mixed fresh herbs

1 Put the potatoes in a large saucepan, add salted water to cover by 2 inches, and bring to a gentle boil. When the potatoes are just tender enough to be pierced through easily with the tip of a sharp knife, 10 to 12 minutes depending on size, drain in a colander.

2 When the potatoes are cool enough to handle, cut them in half and transfer to a bowl. Add half of the dressing and toss gently, taking care not to break the potatoes. Season to taste with salt and pepper. Let the potatoes cool completely.

3 When ready to serve, add three quarters of the herbs and the remaining dressing to the potatoes and toss gently to combine. (NOTE: I didn't use the entire remaining amount of dressing; you may want to; it's very delicious.) Shower the salad with the remaining herbs and serve.

### ***Lemon-Scallion Yogurt Dressing***

- 2 scallions, roughly chopped*
- ½ cup plain yogurt*
- Grated zest and juice of 1 medium lemon*
- 2 tablespoons extra-virgin olive oil*
- Kosher salt and freshly ground black pepper*

*Put the scallions in the bowl of a food processor or in a blender, add the yogurt and lemon zest and juice, and pulse to combine. With the motor running, drizzle in the olive oil and process until smooth. Season to taste with salt and pepper and set aside.*