

Roasted Red Potato Salad with Parsley-Pine Nut Pesto

“The vibrant pesto deepens the flavor of the potatoes and the roasted peppers provide sweet bursts with every bite.”

6–8 servings

INGREDIENTS FOR THE PESTO:

- ✓ 1/3 cup pine nuts
- ✓ 2 cups loosely packed, flat-leaf parsley leaves
- ✓ 2 medium cloves garlic, peeled
- ✓ 1 tablespoon mellow white or yellow miso
- ✓ 1/4 cup freshly squeezed lemon juice
- ✓ 1/2 cup extra-virgin olive oil
- ✓ 1/2 teaspoon coarse sea salt

INGREDIENTS FOR THE SALAD:

- ✓ 2 pounds small red potatoes, cut into 1-inch chunks
- ✓ 1 tablespoon extra-virgin olive oil
- ✓ 3 large red bell peppers, seeded and cut into 1-inch dice
- ✓ Coarse sea salt
- ✓ Freshly ground white pepper

DIRECTIONS FOR THE PESTO:

- Preheat the oven to 350 degrees F
- Arrange the pine nuts on a baking sheet and toast them for about 8 minutes, stirring after 4 minutes
- In the bowl of a food processor fitted with a metal blade, combine the pine nuts, parsley, garlic, miso, and lemon juice and puree. Slowly add the olive oil and process until smooth. Add 1/2 teaspoon salt and set aside.

DIRECTIONS FOR THE SALAD:

- Preheat the oven to 400 degrees F
- In a large bowl, combine the potatoes and the olive oil. Toss to coat. Transfer the potatoes to a parchment-lined rimmed baking sheet and roast for 20 minutes, stirring after 10 minutes. Add the bell peppers to the baking sheet and stir to combine. Roast for 1 hour, stirring every 15 minutes, until the potatoes are tender and the bell peppers well roasted.
- Transfer the potatoes and bell peppers to a large bowl, add 1/2 cup plus 3 tablespoons of pesto (or more if you want it creamier), stir well, and season with salt and pepper to taste. Serve at room temperature.
- Cover the remaining pesto with a film of olive oil in a tightly sealed jar and refrigerate for up to 2 weeks (use it for dressings, pastas, spreading on toast, or topping fresh tomatoes)