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:

o Preheat the oven to 350 degrees F
o Arrange the pine nuts on a baking sheet and toast them for about 8 minutes, stirring after 4 minutes
o 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:

o Preheat the oven to 400 degrees F
o 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.
o 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.

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