



Lebanese Peppered Potato Salad

12 ounces multi-colored medley small potatoes
1 teaspoon salt
3 Tablespoons olive oil
3 garlic cloves. minced
1/2 Tablespoon red pepper flakes or as desired
2 Tablespoons fresh lemon juice
1/2 cup coarse chopped cilantro
Salt; Smoked black pepper as desired
1/8 cup tahini

Wash potatoes. In medium saucepan over medium high heat, combine salt, potatoes, and enough water to cover the potatoes. Cover; bring to boil. Reduce heat to medium low; simmer for about 10 to 15 minutes or slicing texture.

Drain potatoes; set aside until can be handled. Cut each potato in half.

Place 2 to 3 Tablespoons oil in hot skillet; place potatoes in skillet, cut side down; cook until golden brown. Remove potatoes; set aside.

Place minced garlic and red pepper flakes in oil; sauté about 30 seconds to 1 minute. Do not overbrown the garlic. Add the potatoes; toss with garlic oil; add lemon juice. Stir in chopped cilantro. Season with salt and smoked pepper as desired. Place in serving bowl; drizzle with tahini as desired.

Yield: Serves 2 to 4

Inspired by: Jessica Murnane, “One Part Plant” book

Cook’s Note: If you don’t have baby potatoes, use chunks of golden potatoes. Add as much garlic and red pepper as desired. Our recipe was flavorful but mild. I like the potatoes to have a little crispy texture but that step can be eliminated. Parsley is a good substitute for cilantro. For fun, add some lemon thyme leaves. I used Sunrise Medley Potatoes for this recipe.

About the Recipe: Who doesn’t love a potato salad in the summer? This one tosses lightly crisp potatoes with garlic, cilantro, and spicy red pepper flakes. Drizzles of tahini add a delicious dash of Lebanon to the potatoes.