

Potato & Zucchini Salad

serves 4-6

- 1 1/2 lbs/680 g small potatoes of any kind
- sea salt
- 3 tablespoons olive oil, plus more for searing the zucchini
- 2 medium zucchini and/or summer squash, sliced into 1" pieces
- 1/4 red onion or 1 small shallot, minced
- 2 tablespoons red wine vinegar
- lemon zest + 2 tablespoons lemon juice
- 1 tablespoon Dijon mustard, or a mixture of Dijon and grainy mustards
- freshly ground black pepper
- large handful dill, finely chopped

Add the potatoes to a medium pot, cover with water, salt well, and set to a boil. Boil until tender, 15-30 minutes, depending on the potatoes. Optionally, peel the skins off the cooked potatoes (they should come off very easily). Halve or quarter the potatoes.

Heat a large skillet over medium high heat. Add enough oil to lightly coat the bottom. Arrange the zucchini/squash in the skillet in a single layer and sprinkle with salt. Let sear until the undersides are golden, 3-5 minutes, then flip and repeat with the other side.

In a large bowl (where you'll be serving the salad), combine the onion, vinegar, lemon zest and juice, mustard, plenty of black pepper, and salt to taste. Whisk to combine. Add the 3 tablespoons of olive oil while whisking, making sure that it's fully emulsified.

Add the potatoes, zucchini/summer squash, and dill to the bowl with the dressing. Stir to combine. Serve at room temperature or cold.