

Potato Salad with Haricots Verts, Roquefort and Walnuts

(Bon Appétit, May 1994)

For potato salad:

2 pounds baby red-skinned potatoes, quartered
8 tablespoons mustard vinaigrette
2/3 cup crumbled Roquefort cheese

½ pound haricots verts, trimmed
1/3 cup walnuts, toasted, chopped

To make potato salad:

Preheat oven to 450° F. Mix potatoes and 3 tablespoons vinaigrette in large baking dish. Roast 20 minutes. Reduce oven temperature to 375°F. Continuing to roast potatoes until potatoes are tender, stirring occasionally, about 50 minutes. Transfer to large bowl and cool slightly. Mix in 3 tablespoons vinaigrette and 1/3 cup Roquefort cheese. Season to taste with salt and pepper.

Cook haricots verts in large pot of boiling salted water until crisp-tender, about 3 minutes. Drain. Rinse under cold water to cool: drain well. Transfer to medium bowl. Mix in 3 tablespoons cheese, 2 tablespoons vinaigrette and walnuts. Season with salt and pepper.

Arrange beans on platter. Mound potatoes in center of platter atop beans. Sprinkle with remaining cheese.

Serves 4.