Herby Potato Salad *Serves 8-10*

Ingredients

2 lbs of baby Yukon gold potatoes
½ cup of sliced fresh scallions
1/3 cup mayonnaise
3 tablespoons rice wine vinegar
2 tablespoons of chopped fresh dill
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh rosemary
2 tablespoons + 1 teaspoon kosher salt
1 tablespoon olive oil
1 teaspoon garlic powder
1 teaspoon cracked pepper
¼ cup Thai fried shallots (optional)

Method

In a large pot with the 2 tablespoons of kosher salt, add potatoes and cover with water. Bring to a boil and cook until potatoes are fork tender but not falling apart, about 15-20 minutes. Drain and leave to cool. With your palm, gently smash 1/3 of the potatoes and coat them in the olive oil. Crisp the potatoes in a skillet for 5-7 minutes until golden brown or use an air fryer or oven on 400F. Watch carefully to prevent burning. While the potatoes crisp, assemble your dressing. In a large bowl, mix all of the herbs and spices with the mayonnaise and rice wine vinegar and remaining teaspoon of salt. Let the crispy potatoes cool slightly then add to the dressing along with the remaining boiled potatoes. Taste for seasoning and add the optional fried shallots for extra crunch.

Recipe by Chef Jacob Rich

ATLANTA BOTANICAL GARDEN