

Portuguese Potato Salad



INGREDIENTS:

2 lbs Yukon Gold Potatoes, boiled until tender
2 tbsp white Wine Vinegar
1½ tbsp EVO oil
¾ lb Chorizo Sausage, cut into ¼" thick slices & halved
1 cup canned Garbanzo Beans, rinsed & well drained
1/3 cup chopped red Bell Pepper
½ cup chopped red Onion
¼ cup chopped Celery
¼ cup chopped fresh flat-leaf Parsley

DRESSING:

2 tbsp white Wine Vinegar
Salt, to taste
Fresh ground pepper, to taste
2 tsp Dijon Mustard
1 tsp Anchovy Paste
5 tbsp EVO oil

DIRECTIONS:

When potatoes are cool enough to handle, peel and cut into ½" cubes.
Place potato cubes in a bowl; sprinkle with vinegar while they are still warm.
In a large skillet over medium heat; add the olive oil and let it get heated.
Add the sausages; stir/saute for about 4 minutes or until lightly browned.
Use a slotted spoon and transfer sausages to a paper-towel lined plate.
To make the dressing: in a small mixing bowl, whisk the vinegar, salt and pepper together until the salt dissolves.
Whisk in the mustard and anchovy paste until well blended.
Gradually whisk in 4 tbsp olive oil until an emulsion forms.
Add the sausages, garbanzo beans, bell pepper, onion, celery, and parsley to the potatoes.
Pour the dressing over the mixture; toss gently until thoroughly coated.
Bring to room temp before serving.