Greek Potato & Green Bean Salad

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Ingredients

(about 5-7 potatoes)

6 tbsp (90 mL) olive oil

1 lb. (450 g) "B"-size red potatoes

12 oz. (350 g) frozen green beans

or blend) (about 6-8 cups/1.5-2 L)

Optional: grilled chicken or shrimp,

1/4 tsp (1 mL) each dried basil, onion

1/4 cup (50 mL) red wine vinegar 1/2 tsp (2 mL) dried oregano

powder, and salt (see cook's tip)

chickpeas, rinsed and drained

1 can (15.5 oz. or 398 mL) reduced-sodium

1 pkg (5 oz.) salad greens (spinach, romaine,

¹/₂ cup (125 mL) sliced black olives, drained

crumbled feta cheese, roasted red peppers

Method

-Slice the potatoes into wedges.

-Place the potatoes into the Multipot. Add enough cold water to just cover the potatoes. Cover with lid and bring to a boil over high heat.

-When the potatoes reach a boil, reduce the heat to medium, remove the lid, and cover with the Collapsible Steamer & Strainer (collapsed one layer). Add the green beans to one half of the steamer and the chickpeas to the other half.

-Cook, covered, for 8–10 minutes, or until the green beans are crisp-tender.

-Combine the dressing ingredients in the Measure, Mix & Pour®; mix until blended.

-Place the salad greens in a large serving bowl. Transfer the green beans and chickpeas to the bowl. Drain the potatoes with the lid and transfer to the bowl.

-Top with olives and dressing, and toss to coat.

Yield:

6 servings

Nutrients per serving:

U.S. nutrients per serving (2 cups/500 mL): Calories 290, Total Fat 16 g, Saturated Fat 2 g, Cholesterol 0 mg, Sodium 410 mg, Carbohydrate 30 g, Fiber 7 g, Sugars 4 g, Protein 6 g

Cook's Tips:

You can substitute the dried herbs in the dressing with 1 tbsp (15 mL) of Greek Rub.

