

Minted Mediterranean Potato Salad

Makes 6 - 8 servings

2 pounds red potatoes, cut in 1-inch pieces (about 6 cups)
2 tablespoons red wine vinegar
1/4 cup extra virgin olive oil
1 tablespoon Dijon mustard
1 tablespoon chopped fresh oregano
2 tablespoons chopped fresh mint
1/2 teaspoon salt
1/4 teaspoon black pepper
1/2 cup halved, pitted calamata olives
1 cucumber, peeled, seeded and diced
1/2 cup chopped roasted red peppers
1 small green pepper, diced
1/2 cup tiny-diced red onion
4 ounces feta cheese, crumbled (about 1 cup crumbled cheese)
1/4 cup chopped fresh Italian parsley

Steam potatoes until very tender, about 12 – 14 minutes.

Meanwhile, in a large bowl make the dressing by whisking together the vinegar, olive oil, Dijon, herbs, salt and pepper.

When potatoes are still warm, toss them with the dressing and set aside until cool, then stir in the remaining ingredients.