

Zesty Potato and Black Bean Salad

momlogic

Ingredients:

- 4 pounds Russet potatoes, peeled, cut into 1-inch cubes
- 1 clove garlic, minced
- 1 1/2 teaspoons whole coriander, crushed
- 1 tablespoon minced pimientos
- 2 tablespoons white wine vinegar
- 2 tablespoons cup fresh lime juice
- 2/3 cup olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 (15 oz.) can black beans, rinsed and drained

Directions:

1. Place potatoes in large stockpot and cover with water and 1 tablespoon salt. Bring water to boil over medium-high heat and cook until tender, about 20 minutes. Drain in colander and transfer to large bowl.

Meanwhile, whisk together garlic, coriander, pimientos, vinegar, limejuice, oil, salt, and pepper until combined.

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Directions:

Add black beans and lime juice mixture to potatoes. Toss gently to avoid mashing potatoes until combined. Serve at room temperature.

Makes 10 to 12 servings