

RV GODDESS: Hot Potato Salad with Arugula

RV-easy, Warm Potato Salad with Arugula can be served as a meat-free main course but is equally lovely served with a roast chicken. (I just love it with a roast chicken!) If you are cooking for vegetarians, this is the perfect easy entrée - and if you leave-off the cheese garnish, it will be suitable for vegans as well. The heat from the potatoes wilts the arugula, and the balsamic and garlic dressing combine to knock your socks off. I have also made this recipe using cubed butternut squash instead of potatoes - lovely in the Fall.

- 1 medium red onion, peeled and slivered
- 4 medium (about 1.75 pounds) Yukon Gold (or similar) potatoes, unpeeled, cut into one-inch cubes
- 4-6 cloves garlic, peeled and left whole
- Kosher Salt
- Freshly cracked black pepper
- Extra-virgin olive oil, for drizzling
- 3 ounces Arugula leaves
- ½ cup freshly shredded Parmesan cheese (optional)

DRESSING:

- 1 Tablespoon fresh lemon juice
- 1 Tablespoon balsamic vinegar
- ¼ cup extra-virgin olive oil

Heat oven to 400°. Arrange slivered red onion, potato pieces and whole garlic cloves in one layer on a baking sheet lined with parchment. Sprinkle with Kosher salt and black pepper, to taste, and then drizzle a few tablespoons of olive oil over all. Use your hands to toss the potato mixture until the pieces are evenly coated with oil. Bake for 45-50 minutes, or until potatoes are cooked through and browned and some edges of the onion are charred.

Meanwhile, place arugula leaves in a large serving platter or shallow bowl. Set aside.

For the dressing, place the lemon juice, balsamic vinegar and ¼ cup extra-virgin olive oil in a blender or small food processor. Set aside.

When the potatoes have finished cooking, remove the roasted garlic cloves and add the cloves to the dressing ingredients in the blender or food processor. Puree until fairly smooth. Transfer hot potato and onions to the serving platter over the arugula leaves. Pour the dressing over all and toss well to combine.

Serve immediately - with the cheese sprinkled over the top of the salad or passed as a garnish. Serves 2-3 as a main course; 6 as a side dish.