

A Sutherland Belle

Warm Lemon Dill Potato Salad with Prosciutto & Peas Over Soli Organic Greens

This warm potato salad is reimagined with refreshing seasonal ingredients like asparagus, peas, and radishes, drenched in the tastiest lemon dill basil vinaigrette. The vinaigrette also doubles as a marinade for chicken or sauce for fish and vegetables.

INGREDIENTS

For the Salad

- 1 ½ lb baby gold potatoes, cut in half
- 2 tablespoons olive oil
- ½ teaspoon salt & pepper to taste
- 3 ounces prosciutto, torn into bite-sized pieces
- 1 cup frozen peas, thawed
- 1 cup radishes, sliced
- 1 4-ounce pack of Soli Organic [Heirloom Greens](#)
- 1 4-ounce pack of Soli Organic [Crisp Romaine lettuce](#)

For the Lemon Vinaigrette

- ¼ cup extra virgin olive oil
- 2 tablespoons freshly squeezed lemon juice
- 2 cloves of garlic, grated
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- ¾ teaspoon fine kosher salt
- ¼ teaspoon black pepper
- 2 tablespoons fresh dill, finely chopped

INSTRUCTIONS

1. Preheat oven to 425 F. On a parchment-lined baking sheet, add potatoes and coat with 1-2 tablespoons olive oil. Season with salt and pepper. Cook for 15-20 minutes until slightly golden brown. Flip the potatoes and add prosciutto to the baking sheet. Cook for an additional 5-10 minutes. Remove from the oven and let cool..
2. Meanwhile, whisk together all ingredients for the vinaigrette and set aside.
3. Prep radishes and peas.
4. To a large mixing bowl, add Soli Organic heirloom greens, potatoes, peas, and radishes. Toss well with half of the vinaigrette. The warm potatoes will slightly wilt the greens.

Plate the remaining Soli Organic romaine lettuce and add the potato mixture on top. Top with crispy Prosciutto.

5. Taste and add small amounts of vinaigrette until preferred coverage or serve extra on the side. Season with additional salt and pepper if needed. Garnish with fresh lemon slices and fresh dill.