

INGREDIENTS	MEASUREMENTS
Tuscan Roasted Tomato Vinaigrette	
SupHerb Farms Fresh Frozen Tuscan Tomato Vinaigrette Paste	2 Tbsp
Olive oil	½ cup
White balsamic vinegar	¼ cup
Dijon whole grain mustard	1 Tbsp
Potato	
Yukon Gold potatoes, cubed	2 pounds
Olive oil	2 Tbsp
Salt and pepper	To taste
Salad	
SupHerb Farms Fresh Frozen Shallots	2 Tbsp
Black olives, chopped	¼ cup
Capers, drained	¼ cup

TUSCAN ROASTED TOMATO VINAIGRETTE PREPARATION

1. In a medium mixing bowl, add the SupHerb Farms Fresh Frozen Tuscan Tomato Vinaigrette Paste.
2. Slowly whisk in the olive oil and white balsamic vinegar.
3. Add Dijon whole grain mustard.
4. Mix dressing until it is emulsified. Set aside.

POTATO PREPARATION

1. Preheat oven to 350°.
2. In a large mixing bowl, toss the cubed potatoes in olive oil, salt and pepper.
3. Spread the potatoes out on a cookie sheet and bake for 30 minutes or until tender.
4. While still on the cookie sheet, prick several holes in each potato. Drizzle the vinaigrette dressing over the potatoes and allow vinaigrette to be absorbed.

SALAD PREPARATION

1. Transfer potatoes back to the large mixing bowl.
2. Add SupHerb Farms Fresh Frozen Shallots, olives and capers. Toss well.
3. Cover and refrigerate for at least 30 minutes or overnight.
4. Salt and pepper to taste and then serve.

TO SERVE

Serve chilled. Add 2 Tbsp of olive oil if the salad is a little dry.