

Spicy Thai Idaho Potato Salad

This isn't your grandmother's potato salad!

Ingredients for Spicy Peanut Dressing:

3/4 cup natural style, creamy peanut butter
1/2 cup unsweetened coconut milk
2 tbsp soy sauce
2 tbsp honey
2 tsp chili oil
1 tsp sesame oil

Ingredients for Salad:

1 cup green beans, cut into 1/4-inch long pieces (about 4 ounce of beans)
2 small carrots, peeled and chopped (about 1/2 cup)
1 small red bell pepper, cut into thin strips about 1-inch long (1/2 cup)
2 1/2 - 3 lbs. Idaho potatoes (5 large or 8-9 medium)
shredded napa cabbage for serving (optional)
chopped peanuts and cilantro for garnish (optional)

**Notes:**

Makes about 8 cups of potato salad and 1-1/4 cup dressing. **For the dressing** I added an additional 1/4 cup coconut milk, 1 teaspoon toasted sesame oil, 1 teaspoon grated ginger root and 2 tablespoons fresh lime juice. I also used 3 teaspoons of Sriracha in place of the chili oil.

For the salad, I used 3 pounds assorted Idaho Fingerling Potatoes, cut and roasted at 400(F) for 30-40 minutes, until golden. I replaced the green beans with 1/2 cup boiled and shelled edamame and added 1/4 cup chopped green onion, 1/4 cup chopped cilantro and 1/2 cup blistered peanuts. I used 2 cups shredded green cabbage and 1-1/2 cups chopped spinach. I tossed the entire salad and dressing together and enjoyed warm.

Directions:

1. In a small mixing bowl, stir together the dressing ingredients; set aside.
2. Over high heat, bring a large pot of water (salted with 1 tablespoon coarse salt, if desired) to a boil. Place the beans and carrots in a metal strainer that will fit into the pot of boiling water. Lower the strainer (with the vegetables) into the water and let them cook for 2-3 minutes. Turn off the heat. Using a towel to hold the handle, remove the

strainer, rinse the vegetables thoroughly with very cold water, then drain well. Leave the pot of water on the stove.

3. Transfer the vegetables to a large mixing bowl. Add the peanut dressing and the red pepper pieces; stir to combine.

4. Add a little more hot water to the pot on the stove and turn the heat to high. While waiting for the water to boil, peel the potatoes and cut them into 1/2-inch thick slices lengthwise, then cut them in 1/4-inch thick slices lengthwise from the other side.

Finally, cut potatoes crosswise into thirds, making little sticks. Add the potatoes to the boiling water, cover loosely and cook for 8-9 minutes, until a knife can pierce the potatoes easily, but are still firm. Drain potatoes and add them to the bowl with the other ingredients. Using a wooden spoon, stir to coat all ingredients with the dressing.

5. Serve warm or at room temperature. For a nice presentation, place the potato salad on top of shredded napa cabbage and garnish with chopped peanuts and cilantro, if desired.

Additional:

For added instruction and entertainment, [watch the video](#). If you can, make the dressing one day in advance, so the flavors can blend together. For extra crunch, try adding some fried won ton strips or rice noodles. Also consider topping with chopped, hard boiled egg.