

Green Bean Potato Salad with Lemon-Soy Vinaigrette

- About 1 ½ lbs fresh green beans
- ¾ teaspoon table salt, divided
- 1 pound petite red potatoes
- 1 large yellow bell pepper, cut into thin strips
- 1/3 cup thinly sliced red onion
- Lemon-Soy Vinaigrette
- 3 tablespoons chopped fresh mint
- 2 tablespoons toasted sliced almonds
- 1 tablespoon toasted sesame seeds

Lemon-Soy Vinaigrette:

- ¼ cup light brown sugar
- ¼ cup fresh lemon juice
- 2 tablespoons soy sauce
- 2 teaspoons sesame oil
- ½ teaspoon red pepper flakes

Whisk together all vinaigrette ingredients in a small bowl until well combined. Set aside.

Cook green beans and 1/2 teaspoon salt in boiling water to cover in a large saucepan until tender-crisp, 3 to 4 minutes; drain. Plunge into ice water to stop cooking process; drain and pat dry with paper towels.

Bring potatoes and cold water to cover to a boil in large saucepan over medium-high; reduce heat to medium-low, and simmer until just tender, about 20 minutes total. Drain and let cool 30 minutes. Slice potatoes into 1/4- to 1/2-inch rounds.

Gently toss together green beans, potatoes, bell pepper, red onions, and remaining 1/4 teaspoon salt in a large bowl. Add Lemon-Soy Vinaigrette, and gently toss to combine. Transfer mixture to a serving platter, and top with mint, almonds, and sesame seeds. Serve room temperature or chilled.