



CURRIED POTATO, APPLE & GREEN BEAN SALAD

MAKES 6–8 SERVINGS

Stevie Rufener, chef and owner of Fork and Pie Bakery in Newtown, shares this recipe that can be made ahead and added to your lunch for the week.

Salad

3 medium potatoes (any fall variety), unpeeled
½ lb. green beans
2 apples, unpeeled
2 stalks celery
½ recipe curry mayo

Curry Mayo

1 large egg
2 tsp. vinegar
2 tsp. lemon juice
2 tsp. Dijon mustard
Pinch of sea salt
1 cup olive oil
2 Tbsp. curry powder
1 tsp. celery seeds
Salt and pepper

Cut potatoes into ½-inch cubes. Transfer to a pot of boiling water and cook 10 minutes, until semi soft. Drain and place into a medium bowl to cool. Break beans into 1-inch pieces and steam until al dente, 8–10 minutes. Add to bowl with potatoes; refrigerate to cool. Chop apple and celery into ½-inch dice; gently mix with potatoes and beans.

To make curry mayonnaise: In a deep bowl, combine egg, vinegar, lemon juice, mustard, and a pinch of sea salt. Use an immersion blender to combine. While blender is running, slowly pour in olive oil until emulsified. Stir in curry powder and celery seed. Add ½ the curried mayo to potato and bean salad; reserve remaining mayo for sandwiches.

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