



Ingredients

- ✓ 1 Tbsp. finely chopped garlic (about 3 cloves)
- ✓ 5 Tbsp. good quality extra-virgin olive oil, Greek if possible
- ✓ 2 Tbsp. freshly squeezed lemon juice
- ✓ 1 Tbsp. red wine vinegar
- ✓ 1 ½ tsp. salt, divided
- ✓ 1/4 tsp. black pepper
- ✓ 2lbs. red potatoes (or other “waxy” variety)(about 6-7 medium), scrubbed
- ✓ 1/3 cup pitted Kalamata olives, chopped coarsely
- ✓ 1 medium spring onion, chopped (about 1/3 cup) or 1/3 cup chopped scallions/green onion (2-3)
- ✓ ¼ cup chopped fresh parsley

Preparation

1. In a medium bowl, whisk together garlic, olive oil, lemon juice, vinegar, salt and black pepper and reserve.
2. Scrub potatoes well and place in a large saucepan with remaining teaspoon of the salt. Cover with water by two inches and simmer until tender at knifepoint, about 20-30 minutes depending on their size. Drain and set aside until just cool enough to handle, but still warm. Remove most of peel, cut potatoes into 1” chunks and add to bowl with olive oil/lemon juice mixture. Toss to mix and marinate for at least 10-15 minutes.
3. Stir in olives, spring onions and parsley, season to taste and serve.