

# **Baby Greens and Potato Salad with Red Pepper Dressing**

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**Servings: 8**

**Preparation Time: 15 minutes**

**Bake Time: 30 minutes**

*This recipe can produce 4 main-dish or 8 side-dish salads.*

**1 jar (7 oz) roasted red sweet peppers, drained**

**1/2 cup extra-virgin olive oil**

**1/3 cup rice vinegar or white wine vinegar**

**1 teaspoon salt**

**dash cayenne pepper**

**1 tablespoon snipped fresh thyme leaves**

**1 tablespoon olive oil**

**1/4 teaspoon garlic salt**

**1/4 teaspoon ground black pepper**

**12 ounces (12 potatoes) medium new potatoes (assorted colors), halved**

**10 cups mixed baby greens**

**4 hard-cooked eggs, peeled and sliced**

**Parmigiano-Reggiano cheese (optional), shaved**

Preheat the oven to 400 degrees.

In a blender or food processor, combine the peppers, extra-virgin olive oil, vinegar, salt and cayenne pepper. Cover and blend until nearly smooth.

Stir in the thyme. Cover and chill the dressing up to 24 hours.

In a small bowl, combine the olive oil, garlic, salt and black pepper.

Place the potatoes in a shallow baking pan and brush with the oil mixture.

Bake, uncovered, for about 30 minutes or until tender and browned on the edges, stirring once.

If desired, cover and chill up to 8 hours and reheat before serving.

To serve, arrange the greens on serving plates. Top with eggs and potatoes. Drizzle with the dressing.

Garnish with the shaved cheese, if desired.

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Per Serving (excluding unknown items): 173 Calories; 18g Fat (92.0% calories from fat); 3g Protein; trace Carbohydrate; trace Dietary Fiber; 106mg Cholesterol; 362mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 3 1/2 Fat; 0 Other Carbohydrates.