

Roasted Vegetable Potato Salad

Recipe By *Miriam Pascal*



Cooking and Prep:  1 h

Serves:  6

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegan, Gluten Free,

Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

I came up with this fabulous salad last Pesach purely out of desperation. Chol hamoed afternoons always found my family eating hard boiled eggs and boiled potatoes for lunch at outings. But I wanted more. Desperate for a more exciting picnic, I came up with this twist on a favorite year-round salad of mine. My family couldn't get enough of it – even the vegetable haters among them. And it received the ultimate compliment: “You need to save this for next year's Ami!”

Ingredients (9)

Main ingredients

- 1 large onion, diced
- 1 large zucchini, diced
- 1 red pepper, diced
- 4 plum tomatoes, diced
- 1/2 cup fresh parsley, finely chopped

- 1/2 cup Gefen Olive Oil
 - 2 teaspoons Haddar Kosher Salt
 - 1/2 teaspoon black pepper
 - 6 to 8 red potatoes, cubed
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Start Cooking

Make the Salad

1. Preheat oven to 450°F. Line a baking sheet with aluminum foil.
2. Add onion, zucchini, red pepper, and tomatoes to the lined baking sheet. Add parsley, olive oil, salt, and pepper on top. Toss to coat vegetables evenly. Bake for 40 minutes, stirring approximately every 10 minutes. Remove from oven and let cool for 5 minutes.
3. Meanwhile, boil potatoes until easily pierced with a fork, but not mushy. Let cool.
4. Toss vegetables with potatoes. Serve hot or cold.