

## Roasted Corn and Green Bean Potato Salad

### Prep time:

20 minutes

### Cooking time:

25 minutes

### Yields:

4 people

### Ingredients:

4 fresh husks of corn, husked  
3 tablespoons extra-virgin olive oil  
2 pounds small new potatoes, Quartered or diced  
2 teaspoons whole grain Dijon mustard  
4 tablespoons apple cider vinegar  
Salt and pepper, to taste  
4 green onions, thinly sliced  
½ pound green beans, trimmed and halved  
2 tablespoons freshly chopped dill

### Directions:

Preheat the oven to 400°F / 200°C and line a baking sheet with parchment paper.  
2. Prepare the corn. Husk the ears of corn, removing the husks and silk (to get rid of the persistent silk, try rubbing the corn with a kitchen towel). Cut the kernels off each ear.  
See notes below for tips.

3. In a medium bowl, toss the corn with 2 tablespoons olive oil, season with salt and pepper and spread evenly on the prepared baking sheet. Place in the preheated oven and roast for 15-20 minutes, until the corn is a golden colour and the edges just start to crisp. Remove from the oven and transfer to a large bowl.

4. Meanwhile, in a large pot, cover the potatoes with cold, salted water. Bring to a boil, reduce heat to a simmer. Cook potatoes until tender when pierced with a sharp knife, about 15-18 minutes, depending on size. Drain and let steam evaporate.

5. In a small bowl whisk together the mustard, vinegar, salt and pepper. Pour over the potatoes and corn, add the green onions and toss to combine. Set aside to cool.

6. Meanwhile, blanch the green beans in a large saucepan of boiling salted water until crisp-tender, for about 2 minutes (or to desired degree of doneness). Drain and cool under cold running water (or plunge into an ice bath). Shake out the excess water and transfer to the bowl with the cooled potatoes and corn.

7. Add the chopped dill and the remaining tablespoon of olive oil. Toss to coat. Season with more salt and pepper, if desired, serve and enjoy!