

# Crispy Fingerlings & Spring Salad

*with Toasted Emmental Baguettes*

Fingerlings are a petit, flavorful variety of heirloom potato. The original fingerling was native to South America. During the colonial period, the potato was brought to Europe and became a standard, especially in French cuisine. In one of American cuisine's folksier stories, a businessman was traveling in France to buy a racehorse when he was served these delicious little potatoes. He brought them back to America, completing the fingerling's tri-continental journey.



## Ingredients

- 3 Ounces Emmental Cheese
- 2 Mini Baguettes
- 1 Bunch Tarragon
- 1 Head Boston Lettuce
- ½ Head Radicchio
- 1 Lemon
- 1 Shallot
- 1 Tablespoon Capers
- ½ Bunch Purple Asparagus
- ¾ Pound Fingerling Potatoes
- 2 Tablespoons Mayonnaise

Makes 2 Servings  
About 600 Calories Per Serving



# Instructions



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Grate the cheese. Slice the baguettes in half horizontally. Pick the tarragon off the stems; discard the stems and roughly chop the leaves. Cut out and discard the root of the lettuce and separate the leaves. Chop the radicchio into bite-sized pieces. Cut the lemon into quarters and remove the seeds. Peel and mince the shallot. Roughly chop the capers. Trim off and discard the woody ends of the asparagus stems. Cut the asparagus into 2-inch pieces on an angle.



## Boil & peel the potatoes:

Once the water is boiling, add the **potatoes** and cook 14 to 16 minutes, or until tender when pierced with a knife. Drain the potatoes thoroughly and place in a bowl of cold water to cool. Once cool enough to handle, using a paring knife, carefully peel the potatoes. Discard the peels.



## Make the dressing:

While the potatoes cook, in a small bowl, combine the **mayonnaise**, **capers**, **shallot**, **tarragon** and the **juice of 3 lemon wedges** (you will have an extra lemon wedge). Stir in 2 teaspoons of olive oil until well combined. Season with salt and pepper to taste.



## Brown the potatoes:

Cut each **peeled potato** in half lengthwise. In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **sliced potatoes**, cut side down, and cook 3 to 4 minutes per side or until crispy and browned. Season with salt and pepper and transfer the crisped potatoes to a paper towel-lined plate. Set aside as you continue cooking.



## Toast the bread:

While the potatoes cook, place the **sliced baguettes** onto a sheet pan, cut side up. Drizzle with olive oil and season with salt and pepper. Toast in the oven 4 to 6 minutes, or until lightly browned. Remove from the oven and evenly divide the **Emmental cheese** between the two toasted pieces. Return to the oven and bake 4 to 6 minutes, or until the cheese has melted. Remove from the oven.



## Make the salad & plate your dish:

While the bread toasts, in a large bowl, combine the **Boston lettuce**, **radicchio**, **asparagus** and **crispy potatoes**; season with salt and pepper. Add in enough of the **dressing** to coat the greens (you may have extra dressing) and toss to combine. To plate your dish, divide the **salad** between 2 dishes. Serve with the **cheesy bread** on the side. Enjoy!