

Mediterranean Potato Salad with Za'atar

This delicious and easy potato salad from The Moosewood Restaurant Table cookbook is perfect for the summer potluck. No peeling of potatoes required. It benefits from sitting and absorbing the dressing and it's always nice to have a non-mayo vegan potato salad at a party. What is Za'atar? It's a Middle Eastern spice blend that is sprinkled on flatbreads, pitas and anything and everything. The unique ingredient is sumac, which is red and has a sour, citrusy taste. You can make your own blend or purchase za'atar in a Middle Eastern or specialty store. If you can't find sumac or za'atar, make a small amount and substitute lemon zest for the sumac.

3 pounds	small Yukon Gold potatoes (1 1/2" to 2" in diameter)	1/4 cup	green onions, thin sliced (white and light green part)
1/2 cup	olive oil	Za'atar	
1/4 cup	red wine vinegar	1/4 cup	sumac powder
1 Tablespoon	Dijon-style mustard	3 Tablespoons	sesame seeds, toasted
2 cloves	garlic clove, minced	2 teaspoons	dried thyme or 2 Tablespoons fresh
1/2 teaspoon	salt or to taste	1/2 teaspoon	kosher salt
1/2 teaspoon	freshly-ground black pepper	2 teaspoons	dried oregano or 2 Tablespoons fresh
1 Tablespoon +	Za'atar spice blend (or make your own below)	1 Tablespoon	ground cumin seeds (if desired)
1 5-ounce can	black pitted and sliced olives, drained		
1 1/2 cups	marinated artichoke hearts, drained and chopped		

- 1 If making Za'atar, combine sumac powder, toasted sesame seeds, thyme, oregano, salt and cumin if desired and set aside.
- 2 Bring a large covered pot of salted water to a boil. When the water boils, add the potatoes and cook just until tender, about 12-15 minutes. Drain in a colander and set aside to dry for about 5 minutes
- 3 While potatoes are cooking, in a large serving bowl, whisk together the olive oil, vinegar, mustard, garlic, salt, pepper and za'atar. Slice the olives and cut the drained artichoke hearts into pieces and add them to the bowl along with the sliced green onions.
- 4 When potatoes are dry, quarter them into bite-size pieces and add to the bowl. Stir gently to coat the ingredients and let sit for awhile until the potatoes absorb the dressing. Stir again and serve room temperature with a sprinkle of more of the za'atar.

Servings: 8

Preparation Time: 20 minutes

Cooking Time: 12 minutes

Total Time: 22 minutes

Nutrition Facts

Nutrition (per serving): 313 calories, 151 calories from fat, 17.3g total fat, 0mg cholesterol, 461.9mg sodium, 886mg potassium, 36.5g carbohydrates, 6.9g fiber, 1.5g sugar, 5.7g protein.

Source

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Source: The Moosewood Restaurant Table Cookbook

