



Family-Style Side: Fingerling Potato Salad

with Prosciutto, Snap Peas & Creamy Dressing



30-40min



2 Servings

Prosciutto is a cured Italian-style ham with a delicate texture and salty flavor. It's commonly sliced thin and eaten cold on sandwiches or as part of a charcuterie board. For this family-sized salad, we quickly fry the prosciutto giving it a delightful crunch. It is the ideal topping for this snap pea and fingerling potato salad tossed in a creamy mustard dressing. (2-person plan serves 4; 4-person plan serves 8.)

What we send

- 1½ lbs fingerling potatoes
- 4 oz snap peas
- 1 shallot
- 1 oz mayonnaise ^{3,6}
- ½ oz pkt whole-grain mustard ¹⁷
- 1 pkt sour cream ⁷
- 2 oz pkg prosciutto
- ¼ oz fresh dill

What you need

- red wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper
- olive oil

Tools

- medium saucepan
- medium nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 270kcal, Fat 10g, Carbs 36g, Proteins 8g



1. Prep potatoes & peas

Halve **potatoes** lengthwise. Trim stem ends from **sugar snap peas**, then thinly slice lengthwise.



2. Boil potatoes & peas

Place **potatoes** and **1 tablespoon vinegar** in a medium saucepan with enough **salted water** to cover by 1 inch; bring to a boil. Simmer over medium heat until potatoes are tender, but not falling apart, 12-15 minutes. Add **sugar snap peas** to saucepan; cook until bright green and crisp-tender, about 1 minute. Drain vegetables, then rinse under cold water. Set aside to air dry until step 6.



3. Make dressing

Meanwhile, finely chop **shallot**. In a large bowl, whisk to combine **mayonnaise**, **mustard**, **sour cream**, and **chopped shallots**. Season to taste with **salt** and **pepper**.



4. Pan-fry prosciutto

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **prosciutto** to skillet in an even layer and cook, flipping occasionally, until crisp and browned in spots, about 3 minutes. Transfer to a cutting board until cool enough to handle.



5. Chop dill

Finely chop **dill fronds and tender stems** together.



6. Finish & serve

To bowl with **dressing**, add **potatoes** and **sugar snap peas** along with **chopped dill**. Gently toss to combine, then season to taste with **salt** and **pepper**. Serve **fingerling potato salad** with **crispy prosciutto** crumbled over top. Enjoy!