

Potato and Pea Salad with Chive Aioli

Category: Salad

Servings: 2

Rating: 10

Source: epicurious.com

Description:

Ingredients:

1/2 tsp cayenne pepper	1/8 teaspoon
1 clove garlic	1 small clove, pressed
1 tsp Dijon mustard	1 teaspoon
2 Tbsp chives	2 tablespoons fresh
1/3 cup mayonnaise	1/3 cup
1/2 cup peas	1/2 cup frozen, thawed
1 stalk celery	1 stalk, thinly sliced
1 Tbsp white wine vinegar	1 tablespoon
1 lb potato	1 lb. waxy, probably red-skinned

Instructions:

Cook potatoes in large pot of boiling salted water until just tender, about 25 minutes. Drain and cool. Cut potatoes into quarters. Transfer to large bowl; add vinegar and toss to coat. Mix in celery and peas.

Whisk mayonnaise, 5 tablespoons chives, mustard, garlic, and cayenne pepper in small bowl to blend. Add to the potato mixture and toss. Season generously with salt and pepper. Cover and chill at least 1 hour to allow flavors to blend. (Even better if made one day ahead, but keep refrigerated). Sprinkle with remaining 1 tablespoon chives and serve.