

Greek Potato Salad

2 1/2 pounds potatoes, diced (1-inch)
3/4 teaspoon salt, divided
1/4 cup extra-virgin olive oil
3 tablespoons white-wine vinegar
1/4 cup finely chopped shallot
1 tablespoon Dijon mustard
1/2 teaspoon ground pepper
1 cup halved cherry tomatoes
1/3 cup crumbled feta cheese
1/4 cup quartered Kalamata olives
2 tablespoons chopped fresh oregano or 2 teaspoons dried

Bring 1 to 2 inches of water to a boil in a large saucepan (or pot) fitted with a steamer basket. Add potatoes, cover and cook until tender, 12 to 15 minutes. Spread in a single layer on a rimmed baking sheet and sprinkle with 1/4 teaspoon salt; let cool 15 minutes.

Meanwhile, whisk oil, vinegar, shallot, mustard, pepper and the remaining 1/2 teaspoon salt in a large bowl. Add the potatoes, tomatoes, feta, olives and oregano; stir well to coat. Serve at room temperature or refrigerate until cold.

Adapted from Eatingwell.com