

Grilled Potato Salad with Kale and Tomato

Chef Lindsay Autry - West Palm Beach, FL
Palm Beach Post

Servings: 4

2 pounds small creamer potatoes or fingerling potatoes, washed and dried
1 bunch kale, stems removed and washed
1 overripe beefsteak tomato
2 tablespoons extra-virgin olive oil, divided
1 tablespoon sherry vinegar
1 teaspoon Kosher salt
1/2 teaspoon ground black pepper
1 bunch scallions, greens sliced thin

Place the potatoes in a large pot. Cover with water and season generously with salt. Bring the water to a boil. Boil for 3 minutes. Turn off the heat and allow to sit for 5 minutes. The potatoes should be just fork tender but not falling apart.

Remove the potatoes from the water and place on a tray or large platter until ready to grill.

Preheat the grill to medium heat. If using a charcoal grill, once the coals have turned gray, spread them out evenly and heat the rack.

Toss the cooked potatoes and the washed kale with one tablespoon of the olive oil and place on the hot grill. Turn the potatoes every couple of minutes until charred and crispy. Place the grilled potatoes and kale in a medium bowl.

Cut the tomato in half horizontally, exposing the seeds. Place a box grater in a mixing bowl and carefully grate the tomato until you are left with just the skin in your hand. Discard the skin. Add the salt, pepper, vinegar and remaining olive oil to the grated tomato, stirring to combine.

Pour the tomato vinaigrette over the potatoes and kale. Gently toss to combine and place in a small bowl for serving.

Garnish with the sliced scallions.

Per Serving (excluding unknown items): 70 Calories; 7g Fat (83.8% calories from fat); 1g Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 478mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.