

Italian Lemon Potatoes

Unit: Food Cutter, 4 qt. and Steamer

For the Vinaigrette

2 - Tbsp Lemon juice	2- Tsp finely chopped fresh chives
1/4 - Cup olive oil	1 - Tsp finely chopped flat-leaf parsley
1.5 Tsp - Dijon mustard	2 - Tsp finely chopped fresh oregano
Finely grated zest of 1 lemon	2- Tbsp finely chopped fresh flat- leaf parsley
1/2 - Cup crema fresca (table cream where cheese/ yogurt is located)	

For the Potatoes

2 - Pounds Yukon Gold potatoes
Ground black pepper
Kosher Salt

Step 1 - In a medium bowl, whisk All vinaigrette ingredients together until combined. Slowly add olive oil, whisking until emulsified. Season to taste with salt and pepper. Set aside.

Step 2 - Pour 2 inches of water into 4qt and turn on medium-high heat. Cut the potatoes on #3 blade and place into a steamer unit and cover them with the lid. Rotate the valve under the knob to open and cook on medium-high heat until valve activates. Reduce to medium-low heat and cook until tender. (approx. 10 minutes)

Step 3 - Place the potatoes into a bowl and add the vinaigrette. Gently toss the potatoes and partially mash them with a spoon or masher. Season to taste with salt and pepper.