

Kale and Roasted Fingerling Potato Salad

Adapted from [Cari Shoemate](#)

Serves 6

<http://countrygirlinthecity.com>

1 1/2 pounds fingerling potatoes, sliced 1/4 inch thick
1 red onion halved and thinly sliced
1 tablespoon plus 2 teaspoons extra-virgin olive oil
Coarse salt, to taste
Freshly ground pepper, to taste
2 teaspoons Dijon mustard
1 tablespoon lemon zest
2 tablespoons fresh lemon juice
1 garlic clove, minced
1 pound kale, cut and trimmed into large pieces

Preheat oven to 450 degrees. Combine potatoes, 1 tablespoon oil and 3/4 teaspoon salt on a baking sheet. Season with pepper and toss. Spread mixture in a single layer (use second sheet if necessary). Roast for 15 minutes, then flip potatoes and add red onion. Roast for about 15 more minutes or until potatoes and onions begin to brown.

Combine mustard, lemon zest and juice in a bowl. Heat remaining 2 tablespoons oil in a large skillet over medium-high heat. Add garlic and cook about 30 seconds, stirring constantly. Add kale and cook, stirring occasionally until wilted (about 6 min). Add mustard-lemon mixture; toss to coat. Cook until heated through. Sprinkle with 1/4 teaspoon salt and season with pepper. Toss with potatoes and serve.