

Elevate this summertime family-style staple to a year-round go-to plated side reminiscent of backyard BBQs. The distinctive chipotle smokiness, heat, and sweetness compliment the Baby Dutch spud's mild-nut-like flavor, creating a bold twist on this popular classic

Chipotle BABY DUTCH POTATO SALAD

INGREDIENTS

12 oz/340 g, about
10 small-medium Baby Dutch potatoes, skin on, washed and quartered
½ cup/125 ml diced celery
3 scallions, white and green, chopped
2 Radishes, 1 fine chop, and 1 sliced whole for garnish
Chipotle mayo (recipe below), reserve half for potato mixture and garnish
Salt and pepper, to taste
Handful Microgreens and French sorrel

CHIPOTLE AIOLI

½ cup/125 ml plant-based mayo
1 tbsp/15 ml water
2 tsp/10 ml lime juice, to taste
Pinch of salt to taste
½ tsp/2ml chili powder, to taste
1 tsp/5 ml smoked paprika, to taste
1 tbsp/15 ml adobo sauce (canned chipotle)

METHOD

Serves 4

MAKE AIOLI: Combine mayo, water, lime juice, and salt in a small bowl. Stir in half the chili powder, smoked paprika, and adobo sauce. Taste, and add remaining spices to desired heat.

MAKE POTATO SALAD:

Cook the potatoes with their skins on in boiling salted water until just tender. Drain and cool—dice potatoes into a uniform size. Add the potatoes, scallions, and radishes into a large bowl. Pour half of the Chipotle aioli over the potato mixture. Add salt and pepper and adjust the seasoning to taste. Carefully stir from the bottom of the bowl and mix well. Chill before serving.

To serve, spoon a quarter of the potato salad mixture onto a plate and shape it into a large round. Top with radish slices and micro greens. Spoon and swoosh a large dollop of Chipotle aioli onto the plate as garnish.