

## Pesto Potato Salad with Peas and Salame

This potato salad is inspired by the traditional Ligurian pasta dish, Trennete with pesto, potatoes and green beans. While they both boast potatoes and pesto, that's where they part. Our potato salad is studded with salame, fresh peas and chives. You probably aren't going to be having a picnic on the banks in Genoa this afternoon, but this salad could make you feel like you are.

### Ingredients

#### potato salad

2 pounds multi-colored mini new potatoes, scrubbed and halved  
2 tablespoons white wine vinegar  
Kosher salt and freshly ground black pepper  
1½ cups frozen peas, preferably petite peas, thawed  
1/2 cup thinly sliced celery  
3 ounces parmesan cheese salame, 1/4-inch diced (3/4 cup)  
1/4 cup finely chopped fresh chives

#### pesto

1 clove garlic  
1 serrano chile, coarsely chopped (seeds optional)  
1/4 cup whole almonds  
1/2 cup fresh basil leaves, washed and dried  
1/2 cup fresh mint leaves, washed and dried  
1/2 cup fresh flat-leaf parsley leaves, washed and dried  
2 tablespoons grated pecorino romano  
1/2 cup extra-virgin olive oil  
Kosher salt and freshly ground black pepper

#### special equipment

food processor

### Directions

#### *for the potato salad*

Put the potatoes into a large saucepan and cover with cold water by one inch. Add about a tablespoons of salt to the water and bring to a boil. Reduce the heat to maintain a simmer and cook until potatoes are tender when pierced, about 15 minutes. Drain well, then season with vinegar, salt and pepper. Set aside to let cool. (Tip: to cool more quickly, spread them out on a baking sheet.)

***for the pesto***

While the potatoes are cooking, put the garlic in a food processor and pulse until chopped. Add the serrano, almonds, basil, mint, parsley and cheese and pulse again until chopped. Drizzle the oil and process until smooth. Season with salt and pepper. If not using immediately, cover with a film of oil so it doesn't brown quickly. Makes about 3/4 cup.

***for assembly***

Gently combine the potatoes with 6 tablespoons pesto, reserving the rest for another use, in a large bowl to coat. Add the peas, celery, salame and chives and season to taste. Add more pesto if you'd like.

**total time:** 35 minutes, plus cooling time

**active prep:** 20 minutes

**serves:** 6 to 8

**difficulty:** *easy*