

Roasted Potato Salad With Jalapeño-Avocado Dressing

By [Hetty McKinnon](#)
May 10, 2022



Armando Rafael for The New York Times. Food Stylist: Simon Andrews.

Time 45 minutes
Rating 4 ★★★★★ (368)
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Ingredients

- Yield: 4 servings**
- For the Potato Salad**
- 2 pounds small russet or Yukon Gold potatoes, scrubbed and cut into 2-inch pieces
 - Extra-virgin olive oil
 - 1 teaspoon garlic or onion powder (optional)
 - Kosher salt (such as Diamond Crystal) and black pepper
 - 1 pound green beans, trimmed and cut into 2-inch pieces
 - 1 (15-ounce) can cannellini beans, rinsed
 - 1 lime, halved
 - Handful of dill leaves
- For the Jalapeño-avocado Dressing**
- 1 ripe avocado
 - ½ cup vegan or regular mayonnaise
 - ½ cup chopped dill
 - 3 tablespoons extra-virgin olive oil
 - Juice of 1 lime (2 to 3 tablespoons)
 - 1 garlic clove, peeled and roughly chopped
 - 1 to 2 jalapeños, trimmed and roughly chopped
 - ½ teaspoon kosher salt (such as Diamond Crystal)

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Preparation

- Step 1**
Heat oven to 425 degrees. Place the potatoes on a sheet pan and add about 2 tablespoons of olive oil, garlic or onion powder (if using), and about ½ teaspoon of salt. Season with black pepper and toss to coat. Place in the oven and roast for 25 minutes.
- Step 2**
Meanwhile make the dressing: Combine avocado, mayonnaise, dill, olive oil, lime juice, garlic, 1 jalapeño and salt in a blender or small food processor. Blend until completely smooth. Taste and if you want it spicier, add the second jalapeño.
- Step 3**
After 25 minutes, remove the potatoes from the oven and toss. Push the potatoes to one side of the sheet pan, and add the green beans to the other side. Drizzle with a little olive oil and season with salt and black pepper. Return the sheet pan to the oven and roast for 10 to 15 minutes, until the beans are crisp-tender and the potatoes are golden on the outside and tender all the way through. Don't overcook the beans; if the beans are done before the potatoes are ready, remove them from the sheet pan and return the potatoes to the oven.
- Step 4**
Transfer the potatoes and green beans to a large bowl and allow to cool for 5 minutes. Add the cannellini beans along with half the dressing and toss to coat well. Taste and check seasonings, adding more salt and black pepper if needed.
- Step 5**
To serve, squeeze the lime halves over and scatter with dill leaves. Pass the remaining dressing on the side.
- Tip** Leftover dressing can be stored in the fridge for up to 2 days and served with grilled meats, fish or roasted vegetables.

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Ruby Johnson
5 days ago

I like the avocado dill sauce. Lime and dill are jazzy together. added lemon zest to finish - could even add a toasted walnut. In addition to herbs, I added parsley as well. Lovely as a side or a potluck hit. Bean seems versatile. A oven roasted garbanzo would be a knock out. You could also add a grain. Farro, Israeli couscous. I'm other words, a gem that could carry you through any season.
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Brian T.
2 days ago

Tempted to try this with pickled jalapenos.
[Is this helpful?](#) [👍 21](#)

stephanie
2 days ago

since they didn't specify seeded, i would say yes. but, if you (or anyone) is worried about it being too spicy, i would keep the seeds and ribs separate. (lop off the stem, then halve the pepper and remove the seed pod and ribs with a paring knife.) start with just the green flesh of the jalapeno, taste, then toss in the ribs and seeds if it needs more heat, and so on with the second pepper. jalapenos can really vary in size and spice level, and you can always add more!
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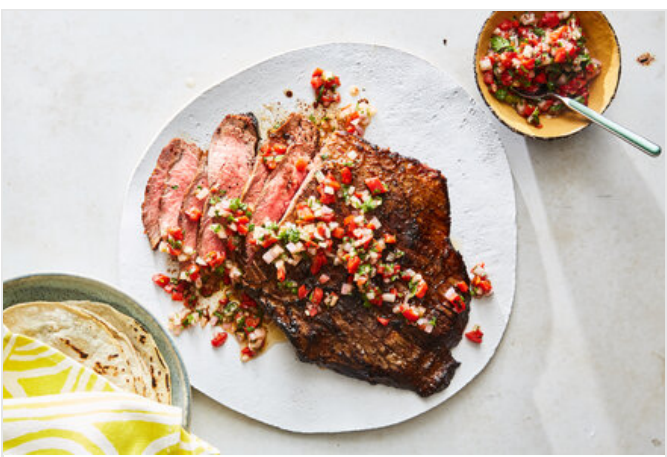
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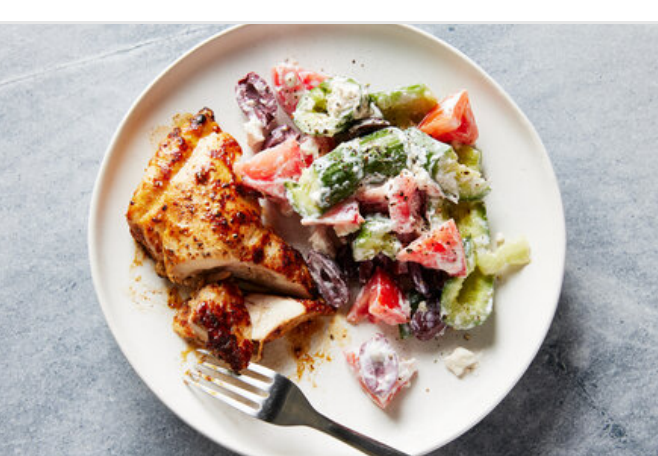
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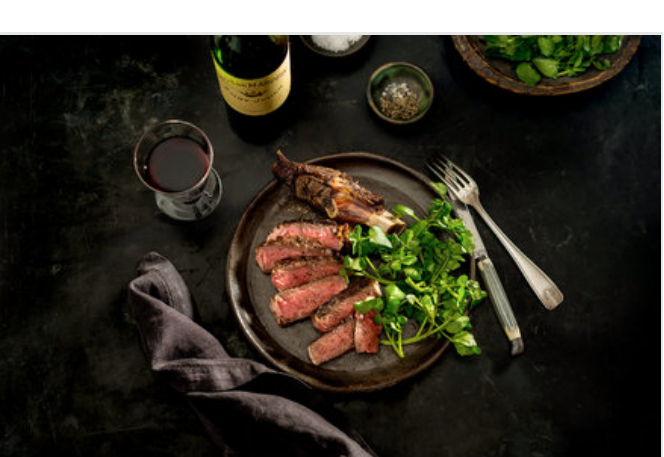
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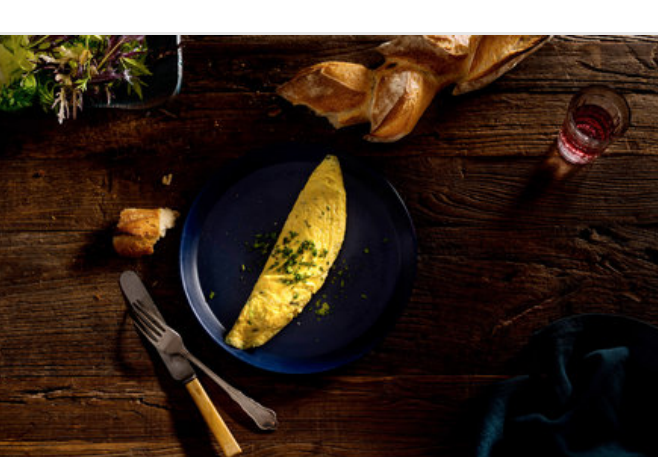
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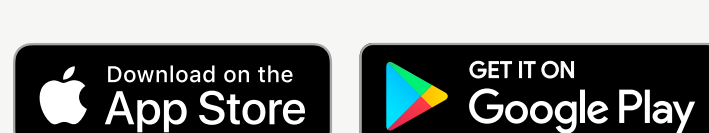
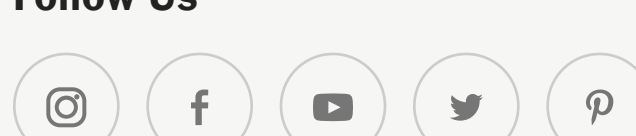
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