



Potato Tomato Salad with Basil Pesto

This is a fresh alternative to traditional potato salad.

I really love the way this salad looks with tiny potatoes, cherry tomatoes, and mozzarella balls. If you can't find the tiny potatoes, use the smallest ones you can find and cut them in half or thirds. Same with the tomatoes. If you can't find small cherry tomatoes, use grape tomatoes cut in half. And if you can't find mozzarella balls, cut a block into cubes. It all tastes the same going down any way it's cut.

You can use a good jarred pesto for this salad or make your own.

Ingredients	Directions
<p>For the Salad 1 LB tiny potatoes 5 oz (about 15-20) cherry tomatoes 1 small red onion, chopped ½ LB small fresh mozzarella balls</p> <p>For the Dressing ¼ C Pesto</p>	<ol style="list-style-type: none">1. Boil the potatoes. Place them in a medium saucepan with cold water to cover & salt. Boil for 5 to 7 minutes until a thin knife goes through easily.2. When the potatoes are done, toss them with the other ingredients. Serve immediately or refrigerate until later.

