 **ADD A NEW INGREDIENT TO YOUR FAMILY MIX**

Most chefs will tell you that adding something different to an old dish will make the flavors pop. Like the dish, your family will discover different things about themselves when a new member is introduced. Explore new ingredients to your family by hosting an exchange student this coming school year through YFU!

Add some ***spice*** to your family with Finja from Germany!

**“German-Style Warm Potato Salad”**

DIRECTIONS

1) Cook potatoes in pot of boiling salted water for 8 minutes or until tender. Add green beans during last minute of cooking.

2) Meanwhile, heat oil in skillet over medium heat. Add green onions. Cook 3-4 minutes or until tender but not browned. Remove from heat and stir in vinegar.

3) Drain potatoes and green beans. Toss with olive oil mixture, parsley and tarragon. Season with salt and pepper, if desired. Serve warm on bed of spinach.

Recipe from vegetariantimes.com

INGREDIENTS

8 oz. baby red potatoes, cut into 1- x ½-inch pieces

4 oz. green beans, cut into 2-inch pieces

3 Tbs. olive oil

3 green onions, white and pale-green parts chopped (¼ cup)

2 Tbs. white balsamic vinegar

2 Tbs. chopped fresh parsley

1 Tbs. chopped fresh tarragon or dill

4 cups loosely packed baby spinach leaves



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