

Roasted Potato Salad with Poblano Mayo

Serves 6

Recipe adapted from Rick Bayless' *Fiesta at Rick's*

- 1.5 lbs small new potatoes
- Salt and pepper
- Canola oil
- 2 large poblano chiles
- 4 garlic cloves, peeled
- 4 green onions
- 1 egg yolk
- ¼ cup rice vinegar
- 1 cup light olive oil
- ¼ cup rough-chopped parsley
- Crumbled bacon

Prepare the poblano mayo (which can be done in advance). Toss the poblanos and garlic in some canola oil, then roast in a 375 degree oven for about 20 minutes. Cool. Peel the garlic and place in a blender jar. Peel the poblanos, remove stems and seeds, roughly chop, and add half to blender jar. (Set other half of roughly chopped poblanos aside.) Add the egg yolk, vinegar, and ½ tsp salt to the blender jar. Blend until very smooth. Leave blender running and slowly add olive oil. Scrape mayo into a small container, cover, and refrigerate.

The day you plan to eat, roast the potatoes and green onions. Toss the potatoes with some canola oil, salt, and pepper, and roast in a 375 degree oven for 10 minutes. While doing so, remove the roots and outer layers from the green onions. Cut into ½ inch pieces and toss with a small amount of canola oil. After the potatoes have cooked for 10 minutes, add the green onions to the baking sheet. Cook another 20 minutes. Remove from the oven and allow to cool.

Once the potatoes and onions are cool, assemble the dish. Add the potatoes and onions, reserved poblano, and ½ cup of the mayo to a large bowl. Stir to combine. Add the parsley and stir again. Garnish with crumbled bacon and serve immediately.