



# Mediterranean Fried Potato, Tomato and Arugula Salad

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## Ingredients (Serves 4)

2 Tablespoons mayonnaise  
 1 Tablespoon Dijon mustard  
 juice of 1 lemon  
 1/4 cup extra virgin olive oil  
 1/4 teaspoon smoked paprika  
 1/4 teaspoon dill  
 1/4 teaspoon salt  
 2 pounds red potatoes, cut into quarters  
 1/4 cup extra virgin olive oil  
 pinch of salt  
 1/4 cup capers  
 large handful arugula  
 2 ripe tomatoes  
 1/4 cup crumbled feta cheese  
 4 green onions, chopped  
 ground black pepper

## Directions

1. Boil potatoes until tender, but not too soft, as they are still going to be fried.
2. Whisk dressing ingredients in a small bowl.
3. Drain potatoes. Spread potatoes on a paper towel so they dry thoroughly.
4. Fry potatoes in a skillet on a medium high heat in 1/2 cup extra virgin olive oil until browned on sides.
5. Add capers to potatoes in last few minutes of frying.
6. Layer arugula and then tomatoes on a large platter.
7. Top with potatoes and any hot oil.
8. Top with feta cheese, capers, and green onions.
9. Salt and pepper, to taste. You can also drizzle a little more olive oil on top if needed.