

## Ingredients:

### Salad:

- 2 lbs. Yukon Gold or small white potatoes, peeled & cut into large dice
- 1 cup trimmed green beans
- 1 cup cherry tomatoes (mixed yellow & red), sliced in half
- 1 small red onion, cut in half vertically & very thinly sliced
- 1 red bell pepper, thinly sliced
- 1 green or yellow bell pepper, thinly sliced
- 4 oz. smoked tofu, cut into medium dice
- 8 pepperoncini (Italian pickled peppers)

Optional for serving: 1/4 cup crumbled feta cheese

### Dressing:

- 3 Tbsp vegetable juice, such as V8
- 3 Tbsp red wine vinegar
- 2 Tbsp liquid from pepperoncini jar
- 1 Tbsp water
- 1 tsp granulated garlic
- 1-1/2 tsp dried oregano
- Sea salt & freshly ground black pepper to taste

## Steps:

1. Cook potatoes in boiling water until just tender, about 6 minutes. Drain & refresh under cold running water.
2. Cook green beans in boiling water until just tender, about 2 minutes. Drain & refresh under cold running water.
3. In a small bowl, whisk together dressing ingredients.
4. Arrange potatoes, green beans, tomatoes, onions, bell peppers, tofu, & pepperoncini on a platter. Pour dressing over top. Sprinkle with feta cheese, if desired.