Potato Salad with Asparagus and Green Beans

1 pound of new potatoes, cut in half
1 pound green beans, trimmed
1 bunch asparagus
1 cup cherry tomatoes, cut in half

Vinaigrette:
5 tablespoons olive oil
2 tablespoons red wine vinegar
1 clove fresh garlic, minced
½ cup flat leaf parsley, chopped
Fresh juice and zest from ½ lemon
Salt and pepper to taste

1. Place potatoes in a large pot and cover with cold water. Bring to a boil, then turn down heat to a slow boil and cook until tender - about 12 to 15 minutes.
2. While the potatoes are cooking, cut green beans in half. Snap off the tough ends of the asparagus and cut the remaining portion into pieces the same length as the green beans.
3. Bring another pot of water to a boil and add green beans and asparagus. Cook for about 3-4 minutes until crisp tender. Drain the green beans and asparagus and run under cold water to stop the cooking.
4. Prepare the dressing by whisking together all vinaigrette ingredients or add to a mason jar and shake until combined.
5. When potatoes are done cooking, drain and transfer to bowl. Add half the vinaigrette to the warm potatoes and toss to coat.
6. Add the green beans, asparagus, tomatoes and the rest of the vinaigrette to potatoes and stir gently to combine.