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Herb Potato Salad - Dairy Free

Ingredients:

- 2 pounds red skinned potatoes, washed and sliced into 1/4 inch thick rounds
- 1/3 cup extra-virgin olive oil
- 1/3 cup flat leaf parsley, lightly packed, plus 2 tbsp for garnish
- 1/3 cup green onion, chopped, plus 2 tbsp for garnish
- 2 tbsp fresh lemon juice
- 2 tbsp dijon mustard
- 2 cloves garlic, chopped
- 3 stalks celery, chopped
- Freshly ground black pepper, to taste
- 1 tbsp sea salt

PREPARATION OF THE SALMON:

1. Combine potatoes and sea salt and fill pan with water, covering potatoes 1 inch. Bring to a boil, then reduce heat to medium low and cook 8-10 minutes, until potatoes are easily pierced.
2. Set aside 1/4 cup of the cooking water, drain and add potatoes to a large mixing bowl.
3. In a food processor or blender, add olive oil, parsley, green onion, lemon juice, mustard, garlic and black pepper. Blend until combined and slowly add the reserved cooking water.
4. Pour mixture over potatoes and toss well. Let site for 10-15 minutes, tossing occasionally.
5. Add celery, parsley and green onions. Toss and season with salt and pepper to taste.