

DAIRY FREE HERBY BABY POTATO SALAD

Serves 4-6

Ingredients

- 1 lb assorted baby potatoes, washed, dried and quartered
- 1/4 red onion, diced
- 4 celery stalks, thinly sliced
- 1 C fresh dill, chopped
- 1/2 C fresh flat leaf parsley, chopped
- 1 garlic clove, minced
- 2 TBS dijon mustard
- 1/8 C apple cider vinegar
- 1/2 C olive oil
- 1/2 tsp salt (more if needed)
- 1/4 tsp pepper

Directions

1. Set a large pot of salted water to boil (use about 2 TBS salt with 8 C water), then add the potatoes. Boil for 6-8 minutes, checking them frequently for tenderness. Once they are crisp tender (slightly soft), drain them and set aside.
2. Add the onion and celery to a bowl and then add the potatoes once they've cooled.
3. Make the dressing - whisk the dill, parsley, garlic, dijon, vinegar, oil, salt and pepper, and add more salt to taste if needed.
4. Pour about half the dressing over the potatoes to start (you can always add more but you can never take it out!), and serve. The extra dressing is great for regular salads too!

