

The Best Vegan Potato Salad

Author: Shane Martin. Prep Time: 10 mins. Cook Time: 20 mins. Total Time: 30 min. Made with creamy cashew mayo, a must for any potluck. Gluten-, dairy- and oil-free!

Ingredients:

- 6 medium Yukon gold or white potatoes (about 3 pounds)
- 3 tablespoons white vinegar
- 2 stalks celery, diced
- 6 green onions, diced
- 1 1/2 cups Vegan Cashew Mayonnaise (you'll need to make a double batch) (see page 2)
- 1 tablespoon yellow mustard
- 1 1/2 teaspoons celery seed
- 3/4 teaspoon kosher salt
- 3/4 teaspoon freshly ground black pepper
- Optional Garnish: Smoked paprika, paprika, fresh or dried dill

Instructions:

- Peel & cut the potatoes into cubes about 3/4" to 1", add them to a large pot of cold water and bring to a rapid boil, then reduce to medium heat and simmer the potatoes for 15-20 minutes or until fork-tender.
- Prepare the dressing while the potatoes cook by mixing the Cashew Mayonnaise (see recipe below), yellow mustard, celery seed, and salt and pepper. Set aside.
- Once the potatoes are ready, drain & rinse them under cold water for 30-45 seconds to stop them from cooking. Place the potatoes in a large bowl, add in the white vinegar, gently toss, and set aside to cool for 10-15 minutes.
- Toss in the chopped celery and the green onions to the potato mixture, then mix with the dressing by folding it into the potatoes until well combined. Taste and season with salt and pepper as needed.
- Cover and chill in the fridge for at least 2 hours or overnight before serving.
- Serving Options: Sprinkle with fresh or dried dill, smoked paprika, or black salt



CREAMY RICH CASHEW MAYONNAISE

Author: Shane Martin Prep Time: 30 mins Total Time: 30 minutes Yield: 1 cup
Egg-free, low-fat, super easy, and delicious.

Ingredients:

- 1 cup raw cashews
- 1 Tbsp. lemon juice
- 1 Tbsp. apple cider vinegar
- 1 tsp. mustard (yellow or dijon)
- 1 tsp. garlic powder
- 1/2 tsp. onion powder
- 1/4 heaping tsp. sea salt
- 1/4 to 1/2 cup water

Instructions:

- Soak cashews in hot water for 30 minutes. If you have a high-speed blender, like a Vitamix, soaking is optional. But, it will make the mayo that much creamier.
- Add soaked cashews and all other ingredients to blender and process until creamy.
- Stop and taste test: adding more apple cider vinegar for tanginess; lemon juice for acidity; salt for saltiness; and more water if you want it not so thick.
- Blend once more after making final adjustments. Pour into a jar or container and store in fridge until ready to use. It will keep for several days.

Add a chipotle pepper in adobo sauce during the blending and it makes a great aioli.

If you have a nut allergy, use a 12 ounce box of firm or extra firm silken tofu.

