

Potato Salad

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Salad:

- 6 thin-skinned potatoes, diced (~1")
- 1 cup celery, diced
- 2 large dill pickles, diced

Dressing:

- 1 cup raw cashews (soaked 10 mins)
- 2 dates (soaked in hot water for 10 mins)
- 2 garlic cloves or 2 tsp garlic powder
- 2 tablespoons yellow mustard
- 2 tablespoon apple cider vinegar
- ¼ cup nutritional yeast
- 1 cup water

1. Cook potatoes in large pot of water. Important: Do not overcook. Just until you can pierce them easily with a fork.

2. Drain and rinse cashews; and drain pitted and soaked dates.

3. Add all dressing ingredients to blender or food processor and blend until smooth. Scrape down the sides and blend again. If it's too thick, add a tablespoon of water at a time until it reaches the desired consistency.

4. Gently fold in with salad ingredients. Best served chilled.

Optional Additions: Fresh Dill, Green or Red Onion, or Radish

