
Plant-Based Potato Salad

Servings: about 6

Ingredients

- 6 medium-large potatoes
- 1 red onion, finely chopped
- 1 TBS spicy brown mustard
- 1 tsp garlic powder
- 1 pinch smoked paprika
- ½ tsp salt, or according to your taste preference
- black ground pepper, to taste
- 4-6 TBS of Tofu Mayo** (See sauce/dressing section on my website)
- ½ cup fresh dill, chopped

Directions:

1. peel, wash and dice potatoes into bite size pieces - approximately 1" in size.
2. Add the potatoes to a pot of boiling water and cook until tender, about 15 minutes or until they are just soft to the poke of a fork. DO NOT OVERCOOK. You don't want mushy potatoes.
3. Drain the cooked potatoes and add them to a large bowl.
4. If you will be serving the dish same-day, now add the tofu mayo, mustard, MOST of the onion, garlic, paprika, salt and pepper and MOST of the fresh dill, and toss a few times to combine. If you are NOT serving same-day, please see the note below.
5. Sprinkle the remaining dill and red onion atop the serving bowl(s) as a garnish.
6. ***IMPORTANT: if you are making this ahead of time, I recommend waiting until you are about to serve before adding the tofu mayo and dill. Just before serving, combine the mayo and dill with the rest of the pre-mixed ingredients as it tends to dry out quickly during refrigeration otherwise.