

# Potato Salad

Make 5 Cups

## INGREDIENTS:

- 2 lbs Potatoes (combo of red & gold) diced
- 1/4 Cup scallion, sliced
- 1/2 Cup Cashew Cream (see Recipe in Pantry)
- 1 Tablespoon Chopped Jalapeno Peppers (Jarred, deli style)
- 3 Tablespoons Capers, Chopped
- 2 Tablespoons Dijon Mustard
- 3 Tablespoons Sweet Relish
- 1 Tablespoon Lemon Juice
- 1/4 Cup Fresh Parsley, Chopped
- Salt to taste

## INSTRUCTIONS:

1. Dice the Potatoes (\*see Pro tip), then boil until a fork can pierce them (do not over cook). Drain and spread on baking sheet(s) and allow to cool completely (you can do this a day ahead).
2. Mix the remaining ingredients together. Gently fold the potatoes into the Cashew cream. Adjust the seasoning and serve.

Recipe by Plant Punk Kitchen



\*Pro Tip: Dice the potatoes in different sizes- this will make it so the smaller ones get crushed up a bit during the mixing process and helps with creaminess.