



Potato & Egg Salad

4 servings
25 minutes

Ingredients

3 cups Mini Potatoes (chopped)
2 Egg
1/4 cup Extra Virgin Olive Oil
1 1/2 tbsps Apple Cider Vinegar
1 1/2 tsps Dijon Mustard
1/2 tsp Sea Salt
1/2 cup Parsley (finely chopped)
2 stalks Green Onion (green part only, chopped)

Directions

- 1 Bring a pot of salted water to a boil. Add the potatoes and cook for about 8 minutes until tender. Drain and let them cool slightly.
- 2 Meanwhile, bring a second pot of water to a boil. Hard boil the eggs. Cool, peel and separate the yolks from the egg whites. Finely chop the cooked egg whites.
- 3 In a large mixing bowl whisk together olive oil, vinegar, dijon mustard, salt, and cooked egg yolk. Fold in parsley, cooked potatoes, chopped egg whites, and green onion. Season with additional salt if needed. Serve chilled and enjoy!

Notes

Leftovers, Refrigerate in an airtight container for up to 3 days.

More Flavor, Add garlic, lemon juice, freshly ground black pepper, mint, basil or cilantro.

Additional Toppings, Top the salad with arugula, diced avocado, sunflower seeds or hemp seeds.

Make it Vegan, Omit the egg.