

BASIL & MINT POTATO SALAD

INGREDIENTS

- 2 lbs** potatoes (scrubbed)
- 2 T** Lemon juice
- Salt & pepper (to taste)

- 1/2 C** Lemon juice
- 3 T** Extra virgin olive oil
- 2 T** Vegenaise
- 3** Scallions (thinly sliced)
- 2 T** Mint (chopped fresh)
- 2 T** Basil (fresh) (chopped)
- 1 T** Parsley (chopped) (fresh)



DIRECTIONS

- 1 Place potatoes in a large saucepan and cover with water, lightly salted
- 2 Bring the water to a boil & cook until the potatoes are tender (20 - 25 minutes)
- 3 Drain the potatoes in a colander then let sit for 10 minutes
- 4 Potatoes should be cool enough to handle but still a bit warm
- 5 Cut the potatoes into 1/2 inch cubes
- 6 Toss them with 2 T of the lemon juice & season with salt & pepper
- 7 In a large bowl, whisk together the 1/2 cup lemon juice, olive oil & Vegenaise
- 8 Stir in the potatoes & then gently toss the scallions, mint, basil & parsley
- 9 Season with salt & pepper (to taste)

BASIL



MINT



PARSLEY

