



Herbed Lemon Tahini Potato Salad

INGREDIENTS

2 lbs. red potatoes, chopped
1/2 red onion, chopped
3 ribs of celery, thinly sliced
4 green onions, thinly sliced
1 cup vegan mayo
1 cup tahini
2-4 tablespoons of lemon juice
3 tablespoons freshly chopped dill
1 teaspoon salt
1/2 teaspoon pepper

DIRECTIONS

Place the potatoes in a large pot of water over medium heat and bring to a boil. Cook for 10-15 minutes, or until the potatoes are fork tender. Drain and set aside to cool.

While the potatoes are cooling, chop up the onions and celery and them set aside.

Whisk together the mayo, tahini, lemon juice, dill, salt and pepper in a large mixing bowl. Toss in the potatoes, chopped red + green onions and celery, and toss to combine.

Serve + enjoy immediately or keep it in the fridge up to a week!

NOTES

Serve 6-8.

Leftovers may need to be tossed as the lemon juice and tahini will separate slightly overtime.

