

Auntie Deni's Greek Potato Salad

A typical Greek Potato Salad w/o oil.

Categories

Gluten-free

Yields: 5 servings

Preparation time: 10 mins

Cooking time: 40 mins

Category: Salads and dressings

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Cooked

Ingredients

Potato, boiled, with skin	3 cups
Dill weed, dried	1 tablespoon
Onions (sweet, raw)	1 onion
Organic mixed bell pepper	1 x 1 large bell pepper
Celery hearts	1 x 2 stalks
Chives, raw	1 cup
Parsley, fresh	1 tablespoon
Dijon mustard	1 tablespoon
Salt, sea salt	1 dash
Black pepper, ground	1 dash
Apple cider vinegar, apple cider	2 x 1 tbsp
Cumin, seed	2 grams

Instructions

- 1) Cube and boil potatoes until easily "forked."
- 2) Whisk all the herbs and spices (not chives or parsley) in a bowl, including the mustard and vinegar.
- 3) When potatoes are cooled, add the chopped celery, chopped bell pepper, chopped onions, and fresh chives, and parsley.
- 4) Mix the "wet" ingredients.
- 5) Serve, enjoy!