

# Potato Pesto With Salad

A great way to spice up potatoes - just add pesto and have with your favourite salad. Or you can mix this with a spring or arugula salad.

## Categories

Gluten-free

Yields: 4 servings

Preparation time: 15 mins

Cooking time: 20 mins

Category: Salads and dressings

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Partly raw



## Ingredients

Potato, boiled, with skin	6 medium - 2 1/4" to 3 1/4" diameter
Olive oil	0.25 cup
Basil, fresh	1 cup
Hemp seeds, unhulled	2 tablespoons
Walnuts	2 tablespoons
Pine nuts, pignolias	1 tablespoons
Lemon juice, fresh	2 tablespoons
Salt, sea salt	1 dash
Black pepper, ground	1 dash
Garlic, cooked	6 cloves
Organic baby leaf spring mix salad	2 x 3.666 cup
Tomato raw (includes cherry, grape, roma)	6 cherries
Scallions or spring onions, tops and bulb, raw	3 large

## Instructions

1. Wash and cut potatoes, with skin on, into approx.. 1.5" pieces and steam until done. Or boil in water but do not completely cover the potatoes with water. Cook for about 10 -15 minutes or until done.
2. Set oven to 350 F. Cut the top off one head of garlic and place in foil (or without foil) and bake for 20 minutes.
3. In a food processor add 1 cup fresh basil, just under 1/4 cup olive oil, 2 tbsp hemp seeds, 2 tbsp walnuts, and 1 tbsp pine nuts (or alternatively use any one or more of these nuts or seeds only), 2 tbsp freshly squeezed lemon juice, salt and pepper and process until smooth. Do not remove from processor as you will also add the garlic once it is ready.
4. When potatoes are done place them on a cookie sheet and add a touch of olive or avocado oil. Sprinkle with a bit of salt, pepper, garlic and onion powder and a bit of paprika. Bake at 350 F for about 10 minutes.
5. Remove skin from baked garlic and add to food processor. Process until smooth.

6. Make salad. You can use romaine, arugula or a spring salad mix, or even kale. Add a few cherry tomatoes and some spring onions to the salad. In the picture we also added some radish sprouts. Get creative.

7. In a large bowl add potatoes and pesto. Gently mix until well combined. Taste to see if it needs more spices or lemon juice.

8. You can either mix potato basil mixture to salad or have it as a topping or side.

Leftovers can be stored in the fridge and can later be eaten cold.