

Potato & Egg Salad

8 ingredients · 25 minutes · 4 servings



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.

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)